2011 VERMENTINO – HUERHUERO

The fruit for this wine came from our estate Huerhuero Vineyard located in the rolling hills of Paso Robles. Planted as a trial, we soon discovered that this Italian grape variety responded extremely well to our terroir and wanted to give it its own showcase.

The grapes were hand harvested at night in an effort to preserve the fruit’s fresh flavors. After pressing at the winery, the juice was moved into stainless steel tanks where half was warm fermented at 65°F and the other half cold fermented at 55°F for 15 to 17 days. Once dry, the warm fermented part was then transferred to neutral French oak barrels where it was aged for four months. The cold fermented part remained in tank to age.

TASTING NOTES
Color: Light straw
Aroma: Ripe pear, cantaloupe and citrus
Taste: Rich and intense with notes of tangerine and a persistent bouquet

RECOMMENDATIONS
Serve at: 50˚ – 54˚ F
Enjoy now through 2016
Store in dark dry place at 55˚ – 65˚ F
Pairing suggestions: Sea fish, antipasti dishes

TECHNICAL NOTES
<table>
<thead>
<tr>
<th>Harvest date</th>
<th>Brix°</th>
<th>Vineyard</th>
<th>Blend</th>
</tr>
</thead>
<tbody>
<tr>
<td>09.30.11</td>
<td>24.6</td>
<td>Huerhuero</td>
<td>Vermentino 100%</td>
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</tbody>
</table>

Aging: 50% in stainless steel tanks and 50% in French oak barrels for four months.

Bottling date: 03.12.12
Release date: 04.07.12
Cases produced: 240
Alcohol: 14.1%
pH: 3.35
Total acidity: 7.4 g/L
Residual Sugar: Dry

Our first Vermentino release; specially bottled for our Signature Club members and Tasting Room guests.