

2010 VERDELHO – HUERHUERO - ESTATE

The fruit for the 2010 Verdelho came from a small parcel on our estate Huerhuero Vineyard. It was picked at night by hand and pressed immediately. The wine was cold settled for 4 days, then it was racked off the lees and fermented at +/-55°F for 3 weeks in 80% stainless steel tanks and 20% neutral oak barrels. Lees stirring took place for an additional 5 months to enhance the flavors and richness of the wine. This Verdelho shows ripe, sweet fruit flavors with a rich, creamy texture.

TASTING NOTES

- Color:** Light gold
Aroma: Pear, melon, notes of tangelo and lemongrass
Taste: A balanced, lively and refreshing wine with creamy notes and ripe flavors.

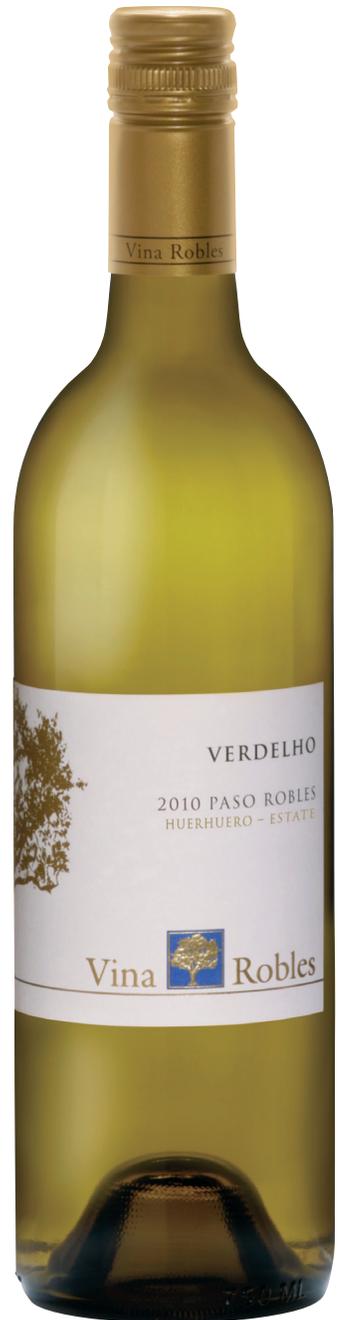
RECOMMENDATIONS

- Serve at: 50° – 54° F
Enjoy now through 2014
Store in dark dry place at 55° – 65° F
Pairing suggestions: Seafood dishes or light pasta (no tomato sauce)

TECHNICAL NOTES

Harvest date	Brix°	Vineyard	Variety	
09.21.10	23.8	Huerhuero	Verdelho	100%

- Aging:** 5 months on its own lees in stainless steel tanks and neutral oak barrels
Bottling date: 02.07.11
Release date: 09.05.11
Cases produced: 224
Alcohol: 14.5%
pH: 3.68
Total acidity: 6.3 g/l
Residual sugar: Dry



HP. Gubler

Matthias Gubler, Winemaker

A Paso Robles perspective on an Old World variety