

## 2008 VERDELHO – HUERHUERO

The fruit for the 2008 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 two days, then it was racked off the lees and fermented at +/-55°F for 3 weeks in 100% stainless steel tanks. Lees stirring took place for an additional 2 months and was left on lees for another 4 months until bottling. This wine shows ripe, sweet fruit flavors with a rich, creamy texture.

### TASTING NOTES

- Color:** Light gold with a green hue  
**Aroma:** Meyer lemon blossom, pear and melon  
**Taste:** A balanced, lively and refreshing wine with creamy notes and ripe flavors.

### RECOMMENDATIONS

- Serve at: 62° – 65° F  
Enjoy now through 2012  
Store in dark dry place at 55° – 65° F  
Pairing suggestions: Seafood dishes or light pasta (no tomato sauce)

### TECHNICAL NOTES

Harvest date	Brix <sup>o</sup>	Vineyard	Variety	
09.13.08	24.8	Huerhuero	Verdelho	100%

- Aging:** 6 months on its own lees in stainless steel tanks  
**Bottling date:** 03.17.09  
**Release date:** 05.15.09  
**Cases produced:** 112  
**Alcohol:** 14.7%  
**pH:** 3.56  
**Total acidity:** 5.89 g/l  
**Residual sugar:** Dry



*M. Gubler*

Matthias Gubler, Winemaker

*A perfect summer white*