

2013 VERDELHO – HUERHUERO

The fruit for the 2013 Verdelho came from a small, cooler parcel on our estate Huerhuero Vineyard. It was picked at night and pressed immediately with care to preserve the delicate fruit flavors. The wine was cold settled for two days, racked off the sediment and fermented at 55-57°F for four weeks in small stainless steel tanks. The wine was aged sur lie at 50°F for four months to enhance its richness while preserving the fresh vibrancy of the variety.

TASTING NOTES

Color: Straw

Aroma: Ripe melon with notes of orange peel and lemon

Taste: Medium-bodied; lively and refreshing with citrus notes and a creamy finish

RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2017

Store in dark dry place at 55° – 65° F

Pairing suggestions: Seafood dishes or light pasta (no tomato sauce)

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Variety	
09.06.13	24.4	Huerhuero	Verdelho	100%

Aging: 100% stainless steel

Bottling date: 03.05.14

Release date: 04.04.14

Cases produced: 307

Alcohol: 14.8%

pH: 3.57

Total acidity: 5.6 g/L

Residual Sugar: Dry



Kevin Willenborg

Kevin Willenborg, Winemaker

A lively and balanced fruit forward wine