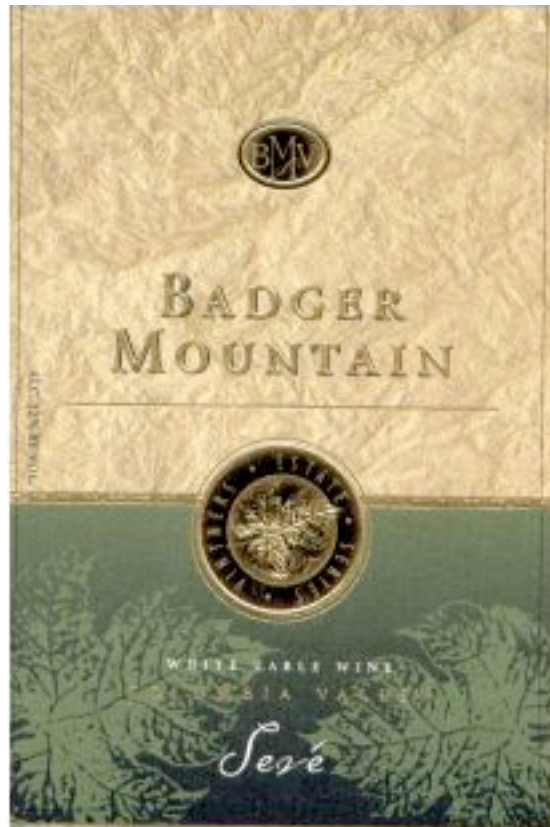


2006 Sevé

VINTNERS ESTATE SERIES

Release Date: 02-01-07 ♦ Alcohol: 12.0%
Residual Sugar: 0.62 % ♦ Acidity: 0.63 ♦ ph: 3.37



Tasting Notes: This versatile white blend is fresh and crisp, with nice honeydew melon, mineral, pineapple, and Granny Smith apple aromas. The flavors are a nice mouthful of apple, mineral, and dried pineapple, with a lengthy fruit and flinty finish. Sevé is wonderful as an aperitif; it also nicely compliments fruit and cheese, light hors d'oeuvres, and many salads. This vintage will also pair well with delicately seasoned chicken or seafood.

Winemaker's Notes: This vintage of Sevé reflects the characteristics of our estate vineyard and of this vintage quite well. The wines in the blend for the 2006 have a nice mineral quality that I believe shows up in very good vintages, especially in the whites. I blend for a consistent, off-dry style with a great depth of fruit. I love Semillon, and use it to give length, depth, and a round mouthfeel to the wine. The 2006 blend is comprised of 52% Semillon, 47% dry Chenin Blanc, and 1% Riesling, emphasizing the fruit character of all three varietals with the richness of Semillon dominating. Bottled in December 2006. 1,500 cases made.