



2000 SOLEIL

LATE HARVEST SAUVIGNON BLANC, SONOMA COUNTY

SUGGESTED CALIFORNIA RETAIL PRICE: \$20.00/375 ml bottle

PRODUCTION: 1,200 cases

GRAPES: 100% Sauvignon Blanc

APPELLATION: Sonoma County

HARVEST: October 23, 2000

BRIX AT HARVEST: 34.6° brix

FERMENTATION: 100% stainless steel for 60 days at 45° F

ALCOHOL: 13.5% **PH:** 3.88

WINEMAKER COMMENTS: This late harvest Sauvignon Blanc exudes intense honeysuckle, peach, kiwi, tropical fruit, and floral aromas. On the palate, flavors of honeyed peach, apricot, and concentrated orange zest are interwoven with notes of apple pie spice and lemon. Rich and full in the mouth, the wine finishes clean and well balanced. Our 2000 Soleil is a perfect companion to foie gras, pears with a blue-veined creamy cheese, Italian biscotti, or on its own as dessert.