

2004 REGATTA WHITE – CALIFORNIA



GRAPES 33% Viognier, 31% Chardonnay,
19% Sauvignon Blanc, 17% Chenin Blanc

APPELLATION California

PRODUCTION 563 cases

FERMENTATION Fermented 15 days
at 60° F

ALCOHOL 13.5%

TOTAL ACIDITY 0.58

PH 3.56

RESIDUAL SUGAR Dry

WINEMAKER COMMENTS

Baked apple and toasty oak nuances add a touch of flair to this delicious, easy drinking white wine. Hints of green apple, honey and pear provide sweet layers of aromatics. On the palate, there's a bit of fullness and texture due to the Chardonnay and Viognier. But there's also a sense of crispness and acidity provided by the Sauvignon Blanc and Chenin Blanc. This is an unusual combination of varietals for sure, but one that works well as the wine finds a nice sense of balance and texture. Regatta White is perfect for sipping on the patio or pairing with your favorite light dish.



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