



Wofford Acres Vineyards

2008 Dulcinea

California

TECHNICAL DATA

Harvest

60 % Viognier

40% Roussanne

Harvested: 18 - 20 Aug. 2008

Sugar: 23.5 degrees brix

pH: 3.51

Titrateable acidity: 0.82 gm/100ml

Production: 112 cases

Cellar

Alcohol: 14.2 %

pH: 3.61

Titrateable acidity: 0.91gm/100ml

Residual sugar: dry

Malolactic fermentation: no

Barrel aging: none

WINEMAKING NOTES

The fruit was whole cluster pressed and 100% cold fermented in stainless steel.

Utilizing specialty yeast, known as 71B, and avoiding malo-lactic fermentation we further enhanced the fruit profile of the wine.

TASTING NOTES

Pronounced floral aromas with citrus, pear, green apple and spice entice the taster to enjoy flavors that are full and refreshing. Floral qualities carry through out the flavors.

The wine finishes with a clean crisp impression. Great for spring and summer enjoyment, this wine will accompany all lighter pasta, chicken or fish dishes.