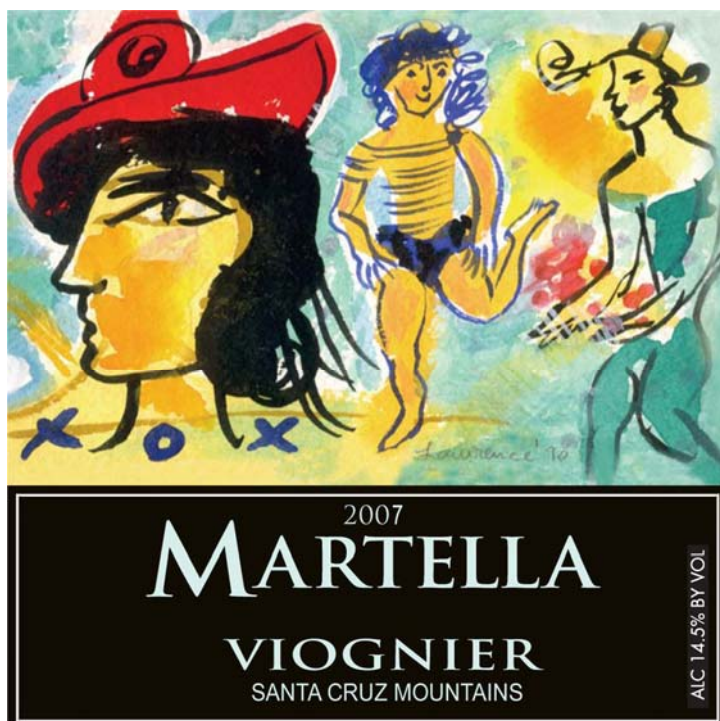


WINE NOTES



VARIETY

VIOGNIER

PERCENTAGE

60%

40%

GROWING AREA

COOPER-GARROD VINEYARD
SANTA CRUZ MOUNTAINS

BLACK RIDGE' VINEYARD
SANTA CRUZ MOUNTAINS

FERMENTATION

AGING:

55°F IN STAINLESS BARRELS

6 MONTHS IN STAINLESS BARRELS

4 MONTHS IN NEUTRAL OAK

SUR LEES 3X PER WEEK

TOTAL ACID / PH:

ALCOHOL CONTENTS:

BOTTLING DATE:

RELEASE DATE:

TOTAL CASES:

RETAIL PRICE

.62gm/100ml / 3.40ph

14.5% by VOLUME

July 31, 2008

DEC. 1, 2008

163 CASES

\$32.00

Grown in the cool-climate of the Santa Cruz Mountains, this hand-crafted, oak-free Viognier is highly aromatic with peach and floral notes that exemplify the classic flavor profile of the variety. The wine was fermented with natural yeasts in small stainless steel drums, then stirred on its lees for three times a week for six months to create a silky texture that enhances its rich, bright fruit flavors.

TO PURCHASE MICHAEL MARTELLA WINES
CALL OR EMAIL MICHAEL MARTELLA