



<b>Purchase Price:</b>	\$20.00
<b>Harvest Date:</b>	November 2010
<b>Barrel Aging:</b>	None
<b>Barrell Type:</b>	N/A
<b>Bottling Date:</b>	March 2011
<b>Release Date:</b>	April 2011
<b>Aging Potential:</b>	N/A
<b>Alcohol:</b>	12.2%
<b>Cases Produced:</b>	500

## 2010 CARNIVAL

FRENCH COLOMBARD NORTH COAST

**WINEMAKER NOTES:** Our French Colombard is sourced from an old head-trained vineyard in Mendocino County. The vineyard is situated in a cool microclimate, which allows the fruit to hang on the vine for a long period of time to reach optimal ripeness. Often one of the last varietals we harvest in late October, our French Colombard is known for floral aromatics, fresh fruit flavors, crisp acidity and a light, refreshing finish. Late rains in October translated into an exceptionally small vintage in 2010.

**SENSORY DESCRIPTION:** Brilliant floral aromas of nectarine, white peaches and orange blossoms. This wine is in perfect harmony with bright tropical fruit flavors, melon, pineapple, and crisp acidity. Served chilled, Carnival is enjoyable on its own and also pairs well with a variety of salads and spicy foods.