



2008  
LA PÊCHE  
CALIFORNIA

Harvest Dates: August 25<sup>th</sup> and September 15<sup>th</sup>  
Grape Source: Norgard Ranch – Mendocino, Capp Ranch – Solano and  
Naggiar Vineyard – Sierra Foothills  
Blend: 42% Chenin Blanc, 42% Malvasia Bianca, 16% Viognier  
Harvest Brix: 25.1° and 27.0°  
Fermentation: 100% Cold stainless steel  
Aging: Held in tank for five months  
Alcohol: 12.8%  
Residual Sugar: 1.5%  
pH: 3.29  
TA: 0.64 g/100ml  
Production: 291 cases 750 ml  
Release Date: May 2009

Tasting Notes:

We think this is the perfect spring and summer aperitif or dessert wine. Aromas of orange flower and honeysuckle are followed by flavors of peach, nectarine and orange peel. This wine is lush and seductive on the palate yet crisp and lively on the finish.

Pairs well with Asian cuisine, fresh fruit tarts, or poured over slices of peaches in a glass (where you can eat and drink it!)

