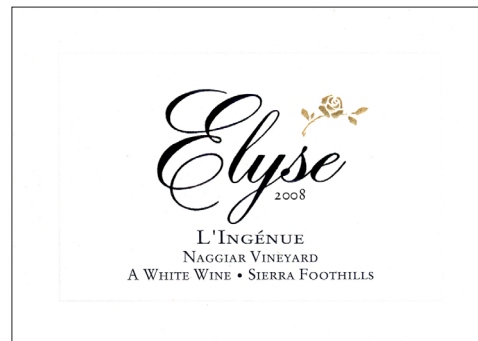


2008
L'INGÉNUÉ
NAGGIAR VINEARD • SIERRA FOOTHILLS



HARVEST DATE:	August 25th and September 9th
GRAPE SOURCES:	Naggiar Vineyard Grass Valley, Sierra Foothills
BLEND:	36% Roussanne, 35% Viognier, 20% Marsanne, 9% Grenache Blanc
HARVEST BRIX:	24.0° and 27.0°
AGING:	16 months sur lie in experienced French Oak Barrels
pH:	3.22 TA: 0.67 g/100ml
ALCOHOL:	14.5%
PRODUCTION:	413 cases 12-pack 750ml

TASTING NOTES:

The 2008 L'Ingénue is comprised of four white grape varieties that are well known to the Rhone Valley of France, and very well received by the terroir of the Sierra Foothills. This particular blend includes Roussanne, Viognier, Marsanne, and Grenache Blanc. The wine is light golden straw colored with exquisite aromas of honeysuckle, lycee nuts, peaches, and a hint of orange zest. Explosive fruit flavors of pineapple, cherimoya, apricot, pear, and fig show through this wine's intriguing viscosity, followed by a creamy mouth feel and crisp acidity. L'Ingénue has great palate weight, wonderful texture, bright fruit, and a long, supple, lasting finish. This is a white even a die-hard red wine drinker will enjoy!

Serve with shellfish, rich seafood dishes, and fowl. This wine's substantial weight and bright fruit also make a nice pairing with spicy Asian cuisine.

This wine will age beautifully for 3 – 7 years.

ABOUT ELYSE WINERY:

Winemaking is cooking without a flame. Our winemaking philosophy at Elyse in Napa Valley is similar to the approach of a great chef who carefully prepares artisan grown ingredients to bring each layer of flavor to the table. Long term alliances with our growers form the cornerstone to our portfolio of vineyard driven wines that possess an unfaltering affinity for pairing with food.

"A meal with wine is dining – it's a conversation, an event. It's what wine is all about."

– Ray Coursen, Winemaker & Owner

