



### TECH DATA

Harvest Date: Sept. 2008

Brix: 24.5

Residual Sugar: 0.07g/100mL

Acid: 0.67g/100mL

pH: 3.39

Alcohol: 14.5%

Case Production: 230

Lost Canyon Winery  
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### Vineyard

The vineyards 30 year old vines are location on a high elevation on the Sonoma Coast; this gives this wine complexity of flavors that come from cool temperatures that warm up as the sun passes over the vineyard.

### Winemaking

Whole berry cluster pressed, natural fermentation, sur lees. The wine is aged on 40% new oak for over 7 months.

### Tasting Notes

Light straw in color aromas of green apple, pear and citrus are present along with subtle notes of limestone. Bright acidity lead to an array of citrus and fresh fruit flavors. Butterscotch, vanilla and minerals round out the palate.

Clayton B. Fritz

Brad Longton

Owner

Winemaker