



2006
L'Ingénue
Naggiar Vineyard • Sierra Foothills

Harvest Dates: 8/30, 9/8 & 9/27
Grape Source: Naggiar Vineyard– Grass Valley, Sierra Foothills
Blend: 32% Marsanne, 30% Roussanne, 28% Viognier
10% Grenache Blanc
Harvest Brix: 24.0° - 26.9°
Aging: 16 months sur lie in experienced French Oak Barrels
pH: 3.46
TA: 0.55g/100ml
Alcohol: 14.4%
Production: 383 cases - 750 ml
Release Date: May 2008

Tasting Notes:

The 2006 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 Marsanne, Roussanne, Viognier 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.