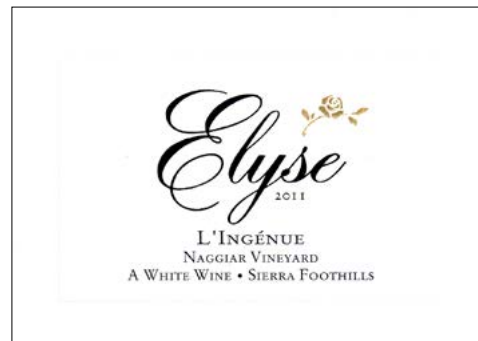


2011  
L'INGÉNUÉ  
NAGGIAR VINEYARD • SIERRA FOOTHILLS



HARVEST DATE:	9/22, 9/28, 9/30
GRAPE SOURCES:	Naggiar Vineyard Grass Valley, Sierra Foothills
BLEND:	52% Roussanne, 32% Marsanne, 11% Viognier, 5% Grenache Blanc
HARVEST BRIX:	26.4°, 23.2° and 21.8°
AGING:	16 months sur lie in experienced French Oak Barrels
pH:	3.36      TA:      0.61 g/100ml
ALCOHOL:	14.6%
PRODUCTION:	416 cases 12-pack 750ml

TASTING NOTES:

L'Ingénue (naïve girl) is composed of four white grape varieties that are well known to the Rhone Valley of France and are very well received by the terroir of the Sierra Foothills. The 2011 vintage blend includes 52% Roussanne, 32% Marsanne, 11% Viognier and 5% Grenache Blanc. This wine is a golden straw color with delicate aromas of nectarines, white peaches and wildflower honey. Fresh summer fruit flavors of stone fruits, pear and fig show through this wine's creamy mouthfeel followed by 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 5 – 8 years. In fact, we just opened a 2004 that was stunning.

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

