

2013

L'INGÉNUÉ  
SIERRA FOOTHILLS



HARVEST DATES: 8/29, 9/9  
GRAPE SOURCE: Naggjar and Stagecoach Vineyards  
BLEND: 51% Roussanne, 23% Marsanne, 19% Viognier and 7% Grenache Blanc  
HARVEST BRIX: 24.9°, 24.1°  
AGING: 16 months sur lie in experienced French Oak Barrels  
pH: 3.38  
TA: 0.59 g/100ml  
ALCOHOL: 14.4%  
PRODUCTION: 442 cases (12 pack - 750mL)

### TASTING NOTES:

L'Ingénue (naïve girl) is composed of four white grape varieties that are well known to the Rhône Valley of France and are very well received by the terroir of the Sierra Foothills. The 2013 is bursting with generous aromas of nectarine, guava, cherimoya, white peaches and wildflower honey. On the palate, it has great mouthfeel with appealing flavors of ripe peach, pineapple, white fig and pear with a hint of floral and spice and refreshing acidity. This wine has great palate weight, wonderful texture bright fruit and great acidity that leads to a long, supple 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.

### THE VINEYARD:

Naggjar Vineyard sits on a large knoll in Grass Valley, at an elevation of 1300 feet with sloping hillsides undulating around it. The gravelly soil provides ample drainage beneath the vines, which are sparsely irrigated to create low yields of tighter, more intense berries. The area's hot days, cool afternoon breezes and cold nights produce an ideal balance that contributes to the highest quality grapes, which are eventually picked by hand in the cool of the night.

"A meal with wine is dining - it's a conversation, an event. It's what wine is all about."  
- Ray Coursen, Winemaker & Owner



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