



CUVÉE RENEE
SAUVIGNON
BLANC
 SONOMA COUNTY

LABEL ARTIST:
 Curtis Jones



We are very excited to introduce a Sauvignon Blanc into our lineup. Cuvée Renee is named after Kent's sister (and our business partner) Renee Humphrey. While we appreciate the many variations of SB out there, our goal with Cuvée Renee is to showcase the fruity tropical side of the grape. If you prefer a predominantly grassy, herbal style, this may not be your cup of tea.

Pronounced tropical aromas of passion fruit, papaya, lemon-lime zest and honeysuckle practically fly out of the glass. Then peach, pineapple and dried apricot flavors are carried through on the palate by a wonderful balance of acidity and texture, with hints of traditional hay and lemon peaking out on the finish.

A note about clarity: we took precautions to decrease the formation of protein haze in the wine, but these techniques can also strip away wonderful aromas and flavors. At the end of the day, we were only willing to go so far. So keep your wine cool to avoid a magical appearance of sedimentary haze in the bottles. That said, if it should happen, rest assured it's natural and should not affect your enjoyment of the wine!

DRINKING WINDOWS: Prime drinking: summer 2013 to summer 2014
 Graceful ageability: drink it young and cool!

STATS: pH: 3.36 | TA: 6.7 g/L | Alcohol: 14.4%
 Bottling: January 18, 2013 | Release: Spring 2013
 Cases Produced: 172

SONOMA COAST
ROSÉ

LABEL ARTISTS:
 Nate Petterson



A beautiful light reddish-orange color, with a nose of strawberries, ruby red grapefruit, watermelon, rose petals and wet slate. The palate delivers lively flavors of cranberry, more fresh strawberry, rhubarb, hints of ripe apple peel similar to our 2011, and a long finish that lingers on the mineral notes. Rosé of 67% Pinot Noir, 31% Syrah, and 2% Grenache.

Not a simple "pink" drink! Refreshing and crisp, with nuance and complexity you'd expect from a much more costly bottle. And a great complement for spicy dishes often difficult to pair – Indian food, Mexican, Thai and more. Of course it's perfect with pizza, burgers and barbecue too. It's all good!

Rosé is always nice chilled, but you'll be pleasantly surprised to find this drinks quite well as it warms a bit in your glass. Start on the cooler side and then savor it for a while. We think you'll enjoy it from start to finish.

DRINKING WINDOWS: Prime drinking: summer 2013 to summer 2014
 Graceful ageability: it's a rosé. . . enjoy it young!

STATS: pH: 3.38 | TA: 6.1 g/L | Alcohol: 14.2%
 Bottling: January 18, 2013 | Release: Spring 2013
 Cases Produced: 508