



2008 DE LA TERRE

BLEND:	81% Lake County Grenache; 14% Sonoma County Carignan; 5% Napa Valley Syrah
OAK TREATMENT:	50% new American oak on the carignan and 30% new French oak on the grenache and syrah
SUGAR:	24.0 - 25.0 degrees brix
ALC/VOL:	14.2%
HARVEST DATES:	Grenache & Syrah - September 2008; Carignan - November 2008
BOTTLED:	June, 2010
PRODUCTION:	292 cases and 60 1.5L magnums
ACIDITY:	TA = 6.40 g/l; PH = 3.55
WINERY RETAIL:	\$24.00 per 750ml bottle; \$55.00 per 1.5L magnum
RELEASE DATE:	September 11, 2010
TASTING NOTES:	With the color and clarity of a beautiful Pinot Noir, this wine has an earthy aroma of pencil lead, vanilla, strawberry and cream soda. The palate has a nice touch of acid with flavors of granite, slate, anise & spiced chai. As the wine opens, you get fresh raspberries and just a hint of cocoa.
FOOD PAIRINGS:	Just about anything off the grill, mushroom risotto, rotisserie chicken, braised short ribs, cassoulet and burgers topped with blue cheese.

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