



2009 COTE DU SOLEIL

BLEND:	95% Clarksberg AVA Viognier; 5% Napa Valley Chardonnay
OAK TREATMENT:	16 months in neutral French oak
SUGAR:	23.0 degrees brix
ALC/VOL:	13.5%
HARVEST DATE:	September 2009;
BOTTLED:	March, 2011
PRODUCTION:	100 cases
ACIDITY:	TA = 6.40 g/l; PH = 3.55
WINERY RETAIL:	\$21.00 per 750ml bottle
RELEASE DATE:	May 1, 2011
TASTING NOTES:	A beautiful golden hue with a lovely nose of tropical fruits and honeysuckle. The palate is full of nectarine, peach and fresh apricot. The Chardonnay adds a creaminess to the finish that leaves you wanting more.
FOOD PAIRINGS:	Fresh oysters on the grill, dry cheeses, dried fruit as well as spicy Thai food

DACALIER WINE CO | 918 ENTERPRISE WAY, SUITE G | NAPA | CA | 94558
PHONE: 415-509-2433 | FAX: 707-939-9364 | [HTTP://WWW.DACALIER.COM](http://www.dacalier.com)