

WATERBROOK

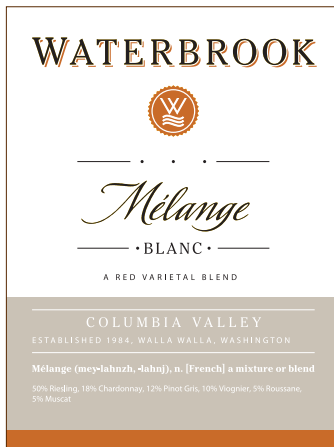


— • 2010 • —

Mélange

BLANC

An artful wine with layers of fruit that display a myriad of flavors from start to finish.



TASTING NOTE
by Winemaker
JOHN FREEMAN

An absolutely beautiful nose with aromatic mango, peach and nectarine followed by floral notes of honeysuckle and jasmine. Tropical notes continue on the flavorful palate married with golden delicious apple notes. The bright finish is filled with an array of citrus, ruby red grapefruit and honey tangerines.

VINEYARD SOURCES

Canyon Ranch, Bosma, Willow Crest, Den Hoed, Oasis, Carpenter

BLEND

39% Riesling, 18% Pinot Gris, 14% Gewürztraminer, 10% Chardonnay, 10% Sauvignon Blanc, 9% Viognier

VINTAGE NOTE

The 2010 growing season was on schedule with bud break in early April, but a cool, wet spring led to delayed flowering and reduced fruit set across many varieties. An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with veraison extending well into September in some cooler areas. However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced phenolic ripeness and flavor development with extraordinary natural acidity. Cool, wet weather returned in late October, an appropriate bookend to a challenging harvest. Overall, this vintage will show balanced and elegant wines with lower alcohol and higher acidity.

WINE MAKING NOTES

Harvest Date: 9/30/10 - 10/28/11

Yeast: Premier Cuvee, X5

Malolactic: None

Oak: 8% Neutral barrels, 92% SS

Mix of AO, FO, HO

Aging: 7 months

Fining: Bentonite

T/A: 0.74

pH: 3.17

RS: 2.1%

Alcohol: 11.8%

Bottled: 5/5/11

Cases Produced: 7,195

Release Date: June, 2011

FOOD PAIRING

Grilled Shrimp, Roast Chicken, Thai Food, Cheeses

REVIEWS

New Release