

10KNOTS 2008 BEACHCOMBER



APPELLATION: Paso Robles, California

WINEMAKING: Blended with Viognier, Grenache Blanc, Roussanne and Marsanne. Barrel Aged 10 months: 20% New French Oak, 5% New American Oak. 141 Cases Produced.

TASTING NOTES: The 2008 10 Knots Beachcomber Viognier starts with kiwi and citrus notes, followed by peaches and apricots that the varietal is known for. Hints of almonds and lemon zest make for an intricate blend. The touches of Grenache Blanc, Marsanne, and Roussanne blended with the Viognier invoke the flavors of a northern Rhone Valley wine, but the terroir of Paso Robles comes through. Well balanced and well composed, it's for sipping as a prelude to a meal or to match with leafy salads, grilled chicken, or inventive rolls of sushi. Like a refreshing afternoon breeze, it awakens the palate with a splash of fruit, then stays on course to a delightful, medium-bodied finish.

TECHNICAL NOTES:

Malolactic Fermentation - 35%

Total Acidity - .45g

pH - 3.67

Residual Sugar - .30%

Alcohol - 14.1%

BOTTLED: June, 2009

White Rhône varietal blend.



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