



**WOFFORD ACRES VINEYARDS**  
**2006 Dulcinea**  
**California**

**Harvest**

100.0% Viognier  
Brix: 24.5 Degrees Brix  
pH : 3.68  
Total Acidity: 0.65 grms. /100ml

**Wine**

Alcohol: 14.2%  
pH: 3.62  
Total Acidity: 0.68 grms. /100ml  
Barrel Aging: none  
Cases Produced: 85

The grapes for this wine were grown on the Vino Con Brio Estate (I am their Winemaker). The fruit was whole cluster pressed and 100% cold fermented in stainless steel. Utilizing a specialty yeast, known as 71B, and avoiding malolactic fermentation we further enhanced the fruit profile of the wine.

Floral aromas with citrus and spice entice the taster to enjoy flavors that are full and refreshing. Floral qualities carry through out the flavors. The wine finishes with a clean crisp impression.

Great for spring and summer enjoyment, this wine will accompany all lighter pasta, chicken or fish dishes.

Paul