



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