



**2006 White Oak Point  
White Wine  
California**

**Harvest**

100.0% Sauvignon Blanc –  
Amorosa Vyd. - Lodi  
Brix: 23.2 degrees brix  
pH : 3.68  
Total Acidity: 0.65 grms. /100ml  
Date: 28 Aug. 2006

**Wine**

Bottled: 3 March 2007  
Alcohol: 13.2%  
pH: 3.52  
Total Acidity: 0.74 grms. /100ml  
Barrel Aging: none  
Cases Produced: 85

**WINEMAKING NOTES**

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 specialty yeast, known as 71B, and avoiding malo-lactic fermentation we further enhanced the fruit profile of the wine.

**TASTING NOTES**

Floral aromas with citrus and fresh 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