



**WOFFORD ACRES VINEYARDS**  
**2007 Dulcinea**  
**California**

**Harvest**

65.7% Viognier  
34.3% Roussanne  
Brix: 24.5 Degrees Brix  
pH: 3.58  
Total Acidity: 0.65 grms. /100ml

**Wine**

Alcohol: 14.2%  
pH: 3.60  
Total Acidity: 0.74 grms. /100ml  
Barrel Aging: none  
Bottling Date: 22 Feb. 2008  
Cases Produced: 145

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.

Floral aromas with citrus, tropical spice and banana oil 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