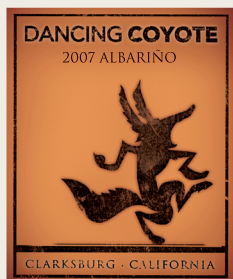




DANCING COYOTE WINES



2007 Albariño

Appellation: 100% Clarksburg, CA

Grapes: 93% Albariño, 3% Orange Muscat, 4% Gewurztraminer

Alcohol: 13.0% Alc. by Vol.

Residual Sugar: 0.33 g/100mL (%)

pH: 3.48

Total Acidity: 6.0 g/L as Tartaric Acid

Harvested: September 2007

Brix at Harvest: 22.8 Brix Average

Bottled: April 2008

Production: 1,131 cases

Taste: A clean, crisp, dry wine often referred to as the Riesling of Spain. On the nose, we've captured the intense aromas of passion fruit, ripe citrus, honey and peaches. In the mouth it is well balanced with a fresh acidity that makes Albariño such a versatile food wine.

Food Pairings: Try this wine chilled with fresh, grilled fish or other seafood dishes, especially shellfish. The perfect complement with spicy Asian and Indian food. Or, savor it by the glass with olives and mild cheeses such as Manchego, goat or triple cream Brie.

Viticulture Notes: Albariño is one of the top growing varietals of Spain, but there are only a few acres grown of it in California. The Clarksburg appellation is ideal for producing it, mainly due to its climate and soils, both of which are similar to Galicia, the Albariño growing region of Spain. Our vineyards enjoy hot, summer days from the Sacramento Valley, which allow the intense aroma of the Albariño to develop. But they are also exposed to the cool maritime breezes from the bay in the evenings giving the grapes a vibrant acidity, which is what Albariño is so well known for.

Winemaking Notes: Grapes were hand picked in the morning and gently pressed. Juice was cold settled and fermented cold in stainless steel tanks. The wine was aged on light lees and kept cold for five months. The wine was then finished for bottling, never seeing any oak or malo-lactic.

www.dancingcoyotewines.com