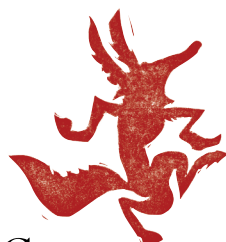


LOUREIRO

VINTED. 2016



DANCING COYOTE

TASTE:

Loureiro is from a well-known area in Portugal. Luscious and aromatic, this off-dry wine has juicy lemon flavors, slight herbal notes and a touch of sweetness.

FOOD PAIRINGS:

Pairs wonderfully with grilled stone fruit (peaches, plums and pears), as well as honeyed figs. Also delicious as an aperitif with soft or sharp cheeses, shellfish and meats such as duck liver paté.

VITICULTURE NOTES:

The Clarksburg appellation is ideal for producing many wonderful white varieties, mainly due to the climate. Our vineyards enjoy hot, summer days from the Sacramento Valley, which allow the intense, fruity aromas to develop. But they are also exposed to the cool maritime breezes from the bay in the evenings giving the grapes a well balanced acidity. Grown in nutrient rich sandy, clay soils, the vines are trained into bilateral configuration on a California "T" trellis. Spur pruned, the vines are shoot, cluster and leaf thinned for optimum flavor development.

WINEMAKING NOTES:

Grapes were hand picked in the morning and gently pressed. Juice was cold settled and fermented cold in stainless steel tanks. Fermentation was stopped, leaving the perfect amount of residual sugar. The wine was then finished for bottling, never seeing any oak or malo-lactic.

APPELLATION:

Clarksburg

ALCOHOL:

12.5% by Vol.

RESIDUAL SUGAR:

1.5 g/100 mL (%)

PH:

3.45

TOTAL ACIDITY:

5.3 g/L as Tartaric Acid

HARVESTED:

September 21, 2016

BRIX AT HARVEST:

23.0° Brix Average

BOTTLED:

June 16, 2017

PRODUCTION:

611 cases