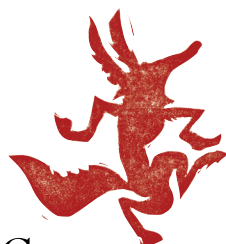


WHITE WINE BLEND

(IN 250 ML CANS)

VINTED. 2015



DANCING COYOTE

TASTE:

With lively aromatics and juicy fruit flavors, this is a beautiful blend of several Italian varietals: Cortese (48%), Falanghina (22%) and Pinot Grigio (7%), as well a Portuguese varietal, Loureiro (22%). You'll find it crisp and refreshing, with a tangy, slightly effervescent finish.

FOOD PAIRINGS:

Throw these cans on ice and drink the wine chilled. It's the perfect go-to beverage for all your outings. Bring it hiking, camping or boating, to the beach or barbecues, or just sip it by the pool. Perfect with grilled meats and fish, cheese and crackers or just by itself.

VITICULTURE NOTES:

The Clarksburg appellation is ideal for producing many wonderful white varietals such as these, mainly due to the climate. Our vineyards enjoy hot, summer days from the Sacramento Valley, which allow the intense, fruit aromas and flavors to develop. But they are also exposed to the cool maritime breezes from the bay in the evenings giving the grapes a vibrant 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. The wines were aged on light lees and kept cold for five months. The four varietals were then blended before canning, never seeing any oak or malo-lactic.

APPELLATION:

Clarksburg

ALCOHOL:

12.76% by Vol.

RESIDUAL SUGAR:

0.89 g/100mL (%)

PH:

3.36

TOTAL ACIDITY:

6.5 g/L as Tartaric Acid

HARVESTED:

August 27, 2015

BRIX AT HARVEST:

22.0° Brix Average

BOTTLED:

March 28, 2016

PRODUCTION:

7,398 boxes (4 cans/box)

www.dancingcoyotewines.com