

NOVELLA™

FINE WINES

2007 SYNERGY BLANC

Paso Robles, California

Winemaker Comments

The 2007 Vintage was a great year filled with unexpected turns in the weather. Starting with light rainfall and slightly cooler temperatures winemakers were beginning to think harvest would result in low yields and late picking. During August and September the heat was consistent, without the heat spikes Paso Robles is known for. Warm days and cool night allowed early ripening varieties and created great floral characters that allowed these varieties to blend harmoniously without a high alcohol.

Nose: Lemon grass, kiwi, guava, and tulips tickle the senses increasing the desire for the palate.

Mouth: Hints of orange blossoms and lemon grass fill the senses as characters of apricot, Kiwi, and white peach round out the structure.

Finish: The crisp clean acidity lingers for a medium length finish then leaves the mouth yearning for more.

Food Pairing Recommendations

A wonderful complex crisp white wine that goes well with many types of cuisine from across the globe such as pasta e ceci con vongole (Pasta and Chick-Pea Soup with Clams) from Rome, Sashimi in Tokyo, to sautéed pork chops with sweet and sour red cabbage in Berlin.

Drink chilled and early to retain bright crisp fruit.

Technical Notes

VARIETAL COMPOSITION:

55.6% Sauvignon Blanc
40.8% Chardonnay
3.3% Muscat Canelli
0.3% Pinot Grigio

HARVEST DATE: 9/7-14/07

HARVEST BRIX: 22.9°

RESIDUAL SUGAR: 0.63%

TOTAL ACID: .51g/100ml

PH: 3.38

FINISHED ALCOHOL: 12.9%

BARREL REGIME:

100% Tank Fermented and aged

VINEYARD LOCATION:

96.8% Paso Robles, 3.2% Monterey