

AMADOR

F O O T H I L L



2007 AMADOR FOOTHILL LATE HARVEST SEMILLON

Winemaker Notes

A portion of our estate Semillon was left to ripen to 32 degrees brix and fermented with the native yeast to a residual sugar of 7% by weight. Lovely aromas of apricots and honey lead to mouth-filling flavors of peaches, pears, and honey.

Technical Data:

Harvested:	October 19, 2007
Brix at Harvest:	32 degrees
Alcohol by Volume:	14.6%
Residual Sugar:	7 % by weight
pH:	3.35
Acidity:	0.71 g/100ml
Vinification:	Fermented with the native yeast Held in stainless steel until bottling
Bottling:	63 cases (375 ml) bottled January 22, 2008

Perfect Pairs

Fresh fruit (pears, apples, peaches)
Mature cheeses
Pear tart