

AMADOR

F O O T H I L L



AMADOR FOOTHILL 2009 DRY SEMILLON

The Vineyard

Planted in 1981, our estate Semillon is from the historic Wente clone which was originally brought to California in the 1880s from Chateau d'Yquem.

Winemaker Notes

Our dry Semillon was fermented in stainless steel and aged in neutral French oak puncheons for eight months. With a citrusy aroma and bright lemon and peach flavors, the wine is light and dry on the palate. In our hands, Semillon has excellent ageing potential.

Technical Data:

Harvested:	September 7, 2001
Brix at Harvest:	21.6 degrees
Alcohol by Volume:	13%
Residual Sugar:	0.2%
pH:	3.20
Acidity:	0.68 g/100ml
Bottling:	204 cases bottled July, 2010

Perfect Pairs

Dungeness crab or crab cakes
Grilled Halibut marinated in lemon juice and olive oil
Wild mushrooms and cream on linguini