

AMADOR FOOTHILL



AMADOR FOOTHILL 2008 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 on the grapes to a residual sugar of 7% by weight. The resulting wine shows lovely aromas of apricots, peaches, and honey leading to mouth-filling flavors of apricots, peaches, pears and honey.

Technical Data:

Harvested:	October 14, 2008
Brix at Harvest:	32 degrees
Alcohol by volume:	14.7%
Residual sugar:	7.2% by weight
pH:	3.3
Acidity:	0.79g/100ml
Vintification:	Fermented with the native yeast Held in stainless steel until bottling
Bottling:	229 cases (375ml) bottled February 4, 2009

Perfect Pairs:

Fresh fruit (pears, apples, peaches)
Mature cheeses
Apple crisp
Pear Tart
Cheesecake