

*Uncorking centuries
of artisan excellence.*



Appellation: *Redwood Valley*
Vineyard: *Fox Hill Vineyard*
Harvest: *September 2007*
Brix: *26.0°*
Blend: *100% Tocai Friulano*
Alcohol: *13%*
pH: *3.25*
Retail Price: *\$33.00*
Cases Produced: *112*
Release Date: *March 2008*

Winemakers Notes:

This admired Italian varietal is celebrated for its freshness and floral profile, and this edition is no exception. Pretty aromatics of delicate honeysuckle ride on a wave of pear, melon and Gravenstein apple. The wine shows good body, with well-balanced crispness. Brilliant notes of white peach and mango are accented with a hint of lime zest. The layered finish presents subtle touches of honey and mineral.

This wine is a great starter or an ideal complement to salad and seafood. Chill it to 55°, open and feel yourself swept away to Italia! The grapes were grown by long-time winegrower Low Stone of Fox Hill Vineyards in Mendocino County, California, who specializes in unique Italian varietals. The cool breezes of the Pacific Ocean and the hot days in this area create the ideal climate for flavorful development of these grapes. Tocai Friulano is a native grape of the Friuli region of Italy, north of Venice.

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