

LUCCHESI

Vineyards & Winery

WINE FACT SHEET

2006 WHITE PORT

Technical Information:

Harvested: September 26, 2006

Blend: Musque Clone Sauvignon Blanc

Appellation: Nevada County

Sugar at Harvest: 29.2 °Brix

Alcohol: 18.2% by Volume

Residual Sugar: 16.7 g/L

Acidity: 0.75 g/100mL

pH: 3.62

115 Cases bottled January 2007

Winemaking: Our 2006 White Port is made from the musque clone of Sauvignon Blanc.

The juice ferments in neutral French Oak barrels until approximately 10° Brix, then we add grape spirits to stop the fermentation at desired sweetness. The wine then matures in barrel until ready for bottling.

Tasting Notes:

This smoothly textured and tropically fruity port is reminiscent of baked pears and orange blossoms with a hint of spice.

Food Pairing:

Our 2006 White Port matches well with assorted soft cheeses enjoyed at the end of a meal.

