



**BLEND & GRAPE SOURCE:** 100% Scheurebe from our home ranch in Spring Valley outside of St. Helena.

**WINEMAKER'S NOTES:** Grapes were harvested September 12, 2008 at an average 23.9° Brix, then frozen to minus 5°F and subsequently pressed, after which the sugar content of the juice measured 35.0° Brix. The wine was fermented in stainless steel tanks to 21% residual sugar and 8.0% alcohol and bottled in December, 2008.

The estate-grown 2008 Scheurebe has delicate aromas of ripe peach and apricot followed by a rich and unctuous texture integrated with well balanced, bright acidity and a persistent finish.

### BACKGROUND

*In 1994, the desire to produce an "ice wine," or Eiswein, as it is called in Germany, prompted us to adopt an innovative program whereby Scheurebe grapes would be picked late in the season and then commercially frozen, thus concentrating their already-high sugar levels. We called the wine "Eisrébe."*

*Although German Eisweins are produced from fruit that is actually picked frozen from the vine, we found that by freezing the grapes ourselves we could fashion a delicious dessert wine that is viscous and smooth, with excellent acidity to balance the sweetness.*

**2008 VINTAGE NOTES:** The 2008 Scheurebe growing season began with budbreak in the first week of April. During this time we experienced a record setting cold spell which lasted nearly a month and threatened frost damage each night. Fortunately we did not experience any problems in the Scheurebe blocks. By the first week of August veraison was almost complete, and fairly consistent summer temperatures allowed even ripening within the clusters.

Our newest block of Scheurebe, planted in 2004, is already showing exceptional quality and is a wonderful complement to the older block planted in 1992 which for many years was our sole Scheurebe vineyard.