

BIG HOUSE

Big House White[®] WHITE WINE

Perp Profile:

Vintage: 2010

Appellation: California

Varieties: 22.7% Malvasia Bianca, 15.9% Gruner Veltliner, 15.7% Sauvignon Blanc, 9.2% Gewürztraminer, 7.9% Riesling, 7.3% Chenin Blanc, 6.1% Muscat Canelli, 5.2% Viognier, 4.5% Verdelho, 4.4% Albarino, 1.1% Pinot Gris

Warden's Comments:

Big House wines are a rebellious mix of non-traditional grape varieties destined to give the imbiber a new experience. To wit this year's prisoner is a captivating blend of aromatic whites that span the distance of the Alps themselves. With a nose that carries the vibrancy of spring and white flowers and lychee fruit that surround the senses. The palate opens up to tropical fruits, dried apricot and white peaches. This wine finishes strong with a cleansing citrus zest that lingers.

Surveillance (winemaking):

Harvested at night, this wine is fermented cool in stainless steel to maximize the fresh fruit characters, retain its crisp acidity and long finish.

Food Pairings:

It's quite possibly the perfect accompaniment to summer "chain gang" duties in the yard, fresh fish, Asian cuisine or even Sunday morning fruit salads.

Georgetta Dane
Georgetta Dane, Warden

Rap Sheet:

Harvest Brix: 21.0 - 24.0 TA: 0.56 g/100 mL
Harvest Date: Sept-Oct 2010 Case Production: 115,000 cases
Alcohol: 13.5% SRP: 750mL \$9.99, 3L \$22.00
pH: 3.46 Release Date: Fall 2010
RS: 3 g/L



www.BigHouseWine.com