



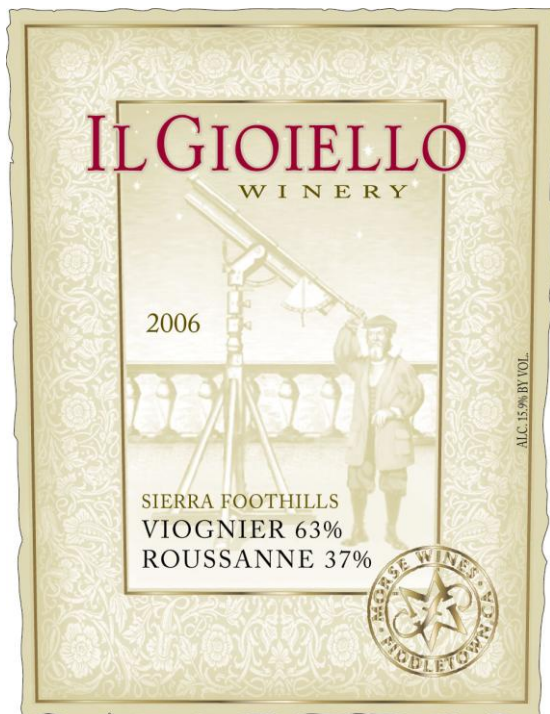
Morse Wines / IL GIOIELLO WINERY

22355 Lawrence Road
P.O. Box 570
Fiddletown, CA 95629

TASTING NOTES

2006 VIOGNIER/ROUSSANNE

Appellation: Sierra Foothills
Blend: 63% Viognier, 37% Roussanne
Harvest Date - Viognier: September 19, 2006
Harvest Date - Roussanne: October 10, 2006
Bottling Date: August 16, 2007
Barrel Aging - Viognier: Stainless Steel
Barrel Aging - Roussanne: 6 months, 100% New French Oak
Cases Produced: 281
Alcohol: 15.9%
pH: 3.32
RS: 0.015 Very Dry
Harvest Notes: The Viognier was picked at the peak of flavor, and the Roussanne was fully ripe. Fermentation was slow and kept cool.



Pale straw in color, this wine has an aroma of honeysuckle, tropical fruits, melon, kiwi and grapefruit that are typical of a Viognier. The initial sweetness has papaya flavors, followed by pineapple and grapefruit on the rich mid palette. The Roussanne rounds out a long finish of subtle oak and minerality. Both grapes were stainless steel fermented, then the Roussanne was barrel aged for 6 months in new French oak. The crisp acid balance is palette cleansing, making this wine an excellent accompaniment to grilled fish or chicken, and Asian or spicy dishes.

Please Note: This wine is not cold stabilized; therefore you might see small tartrate crystals (Wine Diamonds) floating in the bottle after chilling. They are completely harmless. In the process of cold stabilizing, a little mouthfeel and complexity is stripped out of the wine. We have elected to bypass this new world practice to bring you a more elegant wine, old world style, true to its varieties. If you have any questions please call.

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