



2006 Late Harvest White Riesling
Russian River Valley

"When one is drinking this sumptuous dessert wine one only needs to take small, sweet, sips to enjoy the harmonious balance of bright acidity and the ripe fruit of apricots and pears. The wine just melts in your mouth." Winemaker, Matt Cline

S3x (S three times – small, sweet, sips) is a Botrytis late harvest wine from the Russian River Valley. This rare wine is made when a natural mold called botrytis cinerea "noble rot" infects the grape clusters in the vineyard. The botrytis makes the grape shrivel up as the water evaporates through the weakened skin resulting in an intensely sweet and concentrated juice. In Germany, this style of wine is designated as a Trockenbeerenauslese.

Vintage

The 2006 growing season in Sonoma was generally a challenge for vineyard managers, with a cool and rainy early spring, July temperatures soaring into the 100's, and more rain late in the season. In the cooler region of the Russian River Valley these growing conditions were exposed to higher humidity during the summer months and resulted in perfect growing conditions for botrytis, or "noble rot".

Varietal

White Riesling is historically grown in Germany, Alsace, Austria, and Northern Italy. This varietal is distinguished by its high acid and intense flora and apple pie aromas and flavors. Perfectly structured to produce great dessert wines, this Russian River Valley White Riesling's naturally high acid levels give balance to all the sugar and helps to making this style of Late Harvest wine amongst the most long lived of all white wines.

<i>Harvest Date</i>	<i>November 1, 2006</i>
<i>Total Acidity:</i>	<i>0.89 g/100ml</i>
<i>ph:</i>	<i>3.63</i>
<i>Alcohol:</i>	<i>9.9%</i>
<i>Residual Sugar:</i>	<i>2.19 g/l</i>
<i>Brix at Harvest:</i>	<i>47°</i>
<i>Case Production:</i>	<i>934 (6 x 375ml- half cases)</i>
<i>Suggested Retail:</i>	<i>\$38 – 375ml</i>

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