



2006 THE FIRST DATE

75% Roussanne, 25% Marsanne

Appellation: Santa Barbara

Production: 270 cases

Alcohol: 14.6%

Retail: \$28

Tasting Notes – This vintage is explosive, rich and ultimately intoxicating. Loaded with peaches, apricots, honey, orange blossom, and crushed rocks with just a touch of creamy oak that leads to the most elegant finish.

Pair With – Pair with simpler food such as smoked duck, roasted chicken, or other poultry. Green or white asparagus in a hollandaise sauce, truffles. Grilled fish or scallops, spicy Chinese. Drink now to 7 years.

“As we were about to start fermentation of the 2005 First Date, then intern Xavier Gerard noticed that I wanted to ferment the juice cold. He told me fermenting cold will make a fruity wine, but a warm fermentation will make a wine of complexity and depth. We compromised. In March this year while in France, I had Xavier try it. He thought it was fantastic, but felt it could be more if I wasn’t so hesitant to go warmer. We did in 2006, and I have to admit -- Xavier was right.”

– Jeff Cohn

92 Points, *Connoisseurs’ Guide to California Wine*