



## 2007 THE FIRST DATE

75% Roussanne, 25% Marsanne

**Appellation:** Santa Barbara

**Production:** 230 cases

**Alcohol:** 15.2%

**Retail:** \$28

**Tasting Notes** – This wine represents fruit harvested in the peak of ripeness, displaying honey and spiced peach cobbler. Full-bodied and backed up with a core of minerality and acidity, it pairs nicely with richer foods.

**Pair With** – Excellent 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.

*“The ‘07 First Date is a blend of 60% new French oak and 40% stainless steel fermented and aged wine. The stainless steel brings out the brightness of the fruit and the barrels add richness, producing a balanced wine in perfect harmony. Showcasing fruit, minerality and romance, this wine is the perfect accompaniment to a first date.”*

**– Jeff Cohn**

**92 points, Wine Spectator**