



2008 The First Date

75% Roussanne, Camp 4 Vineyard Santa Barbara
25% Marsanne, Stagecoach Vineyard, Napa Valley

Appellation: California

Production: 470 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 simpler 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.

"Showcasing fruit, minerality and romance – this wine is the perfect accompaniment to a first date."

- Jeff Cohn



92 points The 2008 First Date Proprietary White, aged partially in cement eggs, offers smoky, full-bodied buttered citrus notes intertwined with hints of wax, quince and marmalade. With superb fruit and freshness, this intense white will drink beautifully with full-flavored fish and poultry dishes.



91 Points This very rich and full bodied white blatantly shows the family trait of enfeathered ripeness, but it is wonderfully well-filled with sweet, slightly honeyed, peach and nectarine-like fruit. Its persistent suggestions of wet-stone complexity make it far more than just big and ripe, and, while it ends with a bit more finishing heat than might be ideal, it does not let up in richness. It demands service with boldly flavored foods such as garlicky chicken in sauce, and, even if just a touch viscous and fat in feel, it is sufficiently well-structured to keep handily for several years.

Wine Spectator

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90 Points A rich, lush texture and a full body are the base for this fantastic wine. Like a fresh apple pie, with ripe flavors, spicy notes and a buttery crust. Tropical flavors give this extra dimension. Roussanne and Marsanne. Drink now. 213 cases made. -MW