



2008 THE FIRST DATE

75% Roussanne, 25% Marsanne

Appellation: Santa Barbara

Production: 235 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.

“Showcasing fruit, minerality and romance -- this wine is the perfect accompaniment to a first date.”

– Jeff Cohn