

Zefina

W I N E R Y

2006 Serience White

Tasting Notes

Clean, pale golden yellow in color with a nose full of ripe starfruits and a hint of beeswax. Mid-palate is full of fresh lemons, nutmeg, vanilla and peanut hulls, yet possesses a rich texture throughout. A long finish culminates with lemon zest, spice and cashews. Pairs well with grilled lobster, artichoke & mushroom lasagna with white sauce, grilled scallops or grilled vegetables.

-Rob Chowanietz, Winemaker

*The Wine You've
Been Looking For*



Vineyard:

100% Estate—Alder Ridge Vineyard

AVA:

Horse Heaven Hills

Fermentation:

Hand-picked and hand-sorted. Whole-cluster pressed, fermented in barrels on lees. Aged in 30% new French oak and 70% seasoned French oak for 7 months.

Blend:

60% Viognier, 40% Roussanne

Cases Produced:

800

Release Date:

April 2008

Statistics:

Alcohol: 14.1%

TA: 0.5

PH: 3.82



For More information: Contact Ken McCabe / President / Sales / Marketing

1910 Fairview Ave E. Suite 500—Seattle, WA 98102 **Phone:** 206-453-0293

Email: kenm@zefina.com— www.zefina.com