



**K U M B A Y A**  
**C A L I F O R N I A**  
**W H I T E W I N E B L E N D**  
**2 0 1 1**  
**W I N E N O T E S**

**• G R A P E S O U R C I N G •**

We search high and low for Kumbaya grapes, across vineyards in California's best growing regions, ranging from the North Coast's Russian River Valley to Suisun Valley and Lodi in the Sacramento River Delta, to the Northernmost, coolest areas of the San Joaquin Valley. These temperate growing conditions give grapes time to hang on the vine until they reach the blissful state of balance between acid and sugar.

*100% California*

**• V I N T A G E •**

While the 2011 growing season was challenging for growers in many areas, California's San Joaquin Valley and Delta growing regions experienced outstanding growing conditions. An April frost caused shatter in some areas, reducing crop yields. The cool than normal weather extended the growing season, with most of the region's grapes harvested before the October rains, resulting in grapes with excellent flavor development and maturity. Wines from 2011 tend to display ripe fruit aromas and flavor, richness, and balanced acidity.

*Wine analysis: 0.56% TA, 3.53% pH, and 13.5% alcohol, by volume*

**• W I N E M A K I N G •**

Our wine reflects an artist's pallet of different varietals, each adding a unique flavor component for harmony in the finished blend. Chardonnay provides a rich, smooth base for the blend, while Muscat adds ripe, fruity, floral notes and Sauvignon Blanc adds zesty, citrus notes and flavors.

*Varietal blend: 62% Chardonnay, 24% Muscat Alexandria, 14% Sauvignon Blanc*

**• W I N E M A K E R ' S N O T E S •**

Delicate honeysuckle and citrus notes on the nose, with expansive citrus, ripe pear and golden apple flavors. The wine is fruity on the palette yet finishes crisp. It pairs well with exotically seasoned or spicy dishes such as Thai or Indian curry, chicken Satay, or Cuban pulled pork.