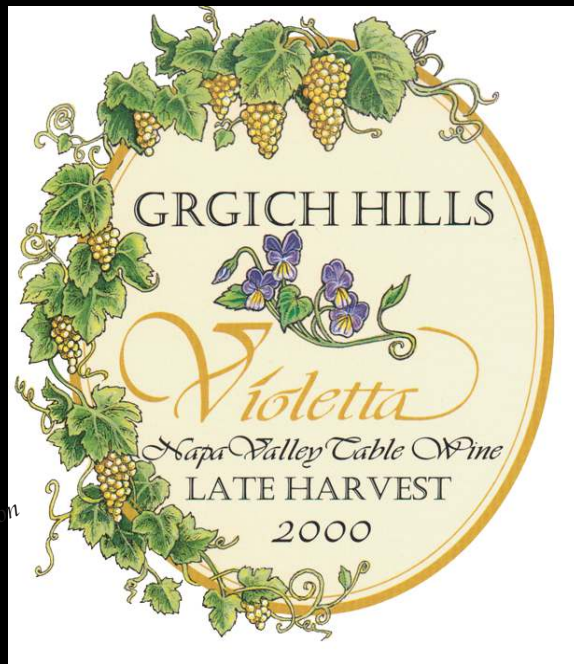


**GOLD MEDALS!**  
 2002 Amenti del Vino  
 2002 Lake County Fair  
 2002 Colorado State Fair  
 2002 Orange County Fair  
 2003 Grand Harvest Awards  
 2003 Monterey Wine Competition



**91 points**  
**EXCEPTIONAL**  
 -Beverage Testing Institute

**Winemaker's Notes**

Alcohol ..... 13.6% by volume  
 Fermentation ..... barrels  
 Harvest date ..... November 2, 2000  
 Sugar ..... 35°Brix  
 Bottling date ..... November 19, 2001  
 Release date ..... July 1, 2002  
 Residual sugar .... 12%  
 Total acid ..... .82 g/100 ml  
 pH ..... 3.33  
 Time in oak ..... 1 year  
 Type of oak ..... new French  
 Case production .. 2,300  
 Blend ..... 45% Chardonnay  
                   40% Riesling  
                   15% Sauvignon Blanc

This will be the third release of our very popular late harvest dessert wine. To add even more complexity, we blended in a small percentage of Sauvignon Blanc (15%) in addition to Chardonnay (45%) and Johannisberg Riesling (40%), Mother Nature having kissed each varietal with botrytis. Any one of the three components would have been worthy of bottling on its own, but by blending, we created a truly unique wine that offers the best of each one of the three varietals.

This vintage is full bodied and viscous with 12% residual sugar. With naturally high acidity, this wine is harmonious without being cloying. The flavors are rich, satisfying, and resemble the sweet tantalizing flavors of juicy peaches with a hint of piquant orange zest in the nose. Even people who aren't familiar with sweet wine become instant converts when they sample our Violetta! The complete meal ends with Violetta.

**93**  
 points

WINE  
 ENTHUSIAST  
 Buying Guide  
 December 2002

Opens with a blast of apricot, lemon mousse, vanilla, butterscotch and smoky cinnamon aromas, and then really takes off in the mouth. It's dessert in a glass, liquid peach cobbler drizzled with honey and vanilla syrup. Very sweet, with 12% residual sugar, but a firm spine of acidity provides balance. An unusual blend of Chardonnay, Riesling and Sauvignon Blanc. The alcohol level is 13.6%.



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