



e were blessed with another botrytis-affected vintage in 2003, enabling us to produce our fifth vintage of *Violetta*. This year's blend is a repeat of our 2002, composed of 60% Chardonnay and 40% Riesling.

In the mouth, this wine is extremely rich and concentrated, exploding with honey, roasted apricots, almonds, and crème brûlée. The Chardonnay component of the blend contributes flavors of ripe pear and baked apple, while the Riesling adds rich, concentrated apricot flavors and floral notes to the bouquet. Hints of clove and cinnamon from French oak aging and a slight truffle undertone from the botrytis add depth and complexity. The finish is long, persistent, and smooth.

Crisp acidity balances the intense richness and concentration of the fruit, enabling *Violetta* to be simultaneously sweet yet clean and refreshing. The wine is a perfect complement to most stone-fruit, vanilla, and cream-based desserts; it also pairs well with milder cheeses.

Winemaker's Notes

Alcohol	14.4% by volume
Fermentation	barrels
Harvest date	December 5, 2003
Sugar	35 degrees Brix
Bottling date	September 19, 2005
Release date	March 1, 2006
Residual sugar	10%
Total acid	8.0 g/L
pH	3.51
Time in oak	16 months
Type of oak	100% new French
Case production ..	889
Blend	60% Chardonnay 40% Riesling

GOLD MEDAL!

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