

2013 CARNIVAL  
*north coast*

In 1983, Tony and Herta Peju bought thirty acres of vines in the famed Rutherford district of the Napa Valley. Since then, the Peju family has maintained a meticulous focus on the vineyard, which has grown to include a proactive approach to sustainability and environmental consciousness. That longstanding commitment and respect for the grapes can be tasted with each sip of these balanced and elegant wines. Still family-owned and operated with daughters Lisa and Ariana poised to take the helm, Peju Winery has become an integral piece of the Napa Valley landscape.

VINEYARD

Our French Colombard is sourced from the Redwood Valley appellation of Mendocino County. Nearly 100 miles north of Rutherford, the vineyard experiences the cooling effect of fog in the early morning and evening, and night temperatures are significantly lower than at our estate vineyards. These conditions lengthen the growing season, allowing fruit to reach desired ripeness quite gradually while preserving lively acidity, resulting in an aromatic and off-dry wine.

VINTAGE

Mendocino County, like most north coast growing regions, was blessed with one of the easiest growing seasons and most bountiful harvests on record. Except for the early rains in mid-September, textbook weather conditions prevailed. The combination of warm days and cool nights allowed the grapes to ripen slowly and develop complex flavors. Our fruit displays a balance of acidity and sugar, good color and tannin structure, and optimal flavor development. Winemaker Sara Fowler describes the year as “beautiful, balanced and delicious.”

TASTING

This is a lovely, bright, and aromatic wine, exhibiting flavors of dried apricot, Meyer lemon, white peach, tropical flowers, a hint of Asian pear and a subtle layer of toasted brioche. Off-dry and layered with fruit and florals, it is the perfect complement to a summer fruit tart or a spicy Thai curry.

APPELLATION  
*mendocino*

VINEYARD  
*knox vineyard, mendocino  
county*

COMPOSITION  
*87% french colombard,  
13% muscat*

COOPERAGE  
*100% stainless steel*

ALCOHOL  
*10.5%*

TA  
*7.4 g/l*

PH  
*3.07*

HARVEST DATE  
*october, 2013*

BOTTLING DATE  
*march 2014*

RELEASE DATE  
*april 2014*

CELLARING  
*enjoy now through 2015*

SRP  
*\$20*