

2015 CARNIVAL  
*north coast*

In 1983, with dreams of raising their young family on a farm, 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 land, fostering sustainable and environmental consciousness across their five estates. 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 Sonoma County and the Redwood Valley appellation of Mendocino County. The vineyards experience the cooling effect of fog in the early morning and evening, and night temperatures are significantly lower than at our Rutherford 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 and Sonoma County's warm days, cool nights and pacific winds create ideal growing conditions for French Colombard. Temperature surges during the final weeks of growth expedited the 2015 harvest, making it one of the earliest and quickest harvests Northern California has ever seen. With the drought enduring as a serious issue facing California, 2015 saw lower crop yields. Though there are challenges that come with low yields, there is also the benefit of a higher concentration of flavor in each grape. 2015 wines are showing to be increasingly complex with wonderful, fruit forward aromatics and stunning depth of flavor.

TASTING

Our 2015 Carnival is delightfully fresh with lush and fruity aromas. Flavors of passion fruit, papaya and orange blossom dance across your palate complemented by subtle hints of green apple. With a refreshingly crispy finish, this wine is perfect to sip as an aperitif or pair with a spicy Asian dish.

APPELLATION  
*north coast*

COMPOSITION  
*93% french colombard,  
7% muscat*

COOPERAGE  
*100% stainless steel*

ALCOHOL  
*13%*

TA  
*3.2 g/l*

PH  
*3.16*

HARVEST DATE  
*october, 2015*

BOTTLING DATE  
*march, 2016*

RELEASE DATE  
*april, 2016*

CELLARING  
*enjoy now through 2017*

SRP  
*\$20 | \$240*