

Ehrhardt Estates
2006 “Marie”
Late Harvest Chenin Blanc

VINTAGE	2006	BRIX AT HARVEST	28.5°
APPELLATION	Clarksburg	ALCOHOL	10%
COMPOSITION	100% Chenin Blanc	RESIDUAL SUGAR	11.99%
CASES PRODUCED	200 – 375ml		

THE VINEYARD

The grapes for this wine come from a two acre block selected and maintained to allow the grapes to fully ripen. Hand picked to assure only ripened grapes, whole cluster are pressed to fermentator; chilled overnight to 38° F. The juice is racked and inoculated with a pure yeast culture. They are fermented at a very cold temperature (43° F - 46° F) for nearly four months. The fermentation process was stopped when the alcohol level reached approximately 9%. The wine was finished and bottled in early June 2007.

TASTING NOTES

Our “Marie” has a very aromatic nose of honey, pineapple and orange. The beautiful light straw colored wine is very sweet, 15.2% residual sugar. This very luscious and well balanced dessert wine is full in the mouth and finishes with a burst of wonderful, full fruit flavors.

AGING

“Marie” will age well easily for 10 years, but probably most enjoyed when it is young or within three years of the vintage. To store this dessert wine, lay the bottle down and keep the temperature between 55 ° F to 60 ° F.

FOOD PAIRING

“Marie” is best enjoyed well chilled. It compliments any fruit dessert, such as poached pears, apple pie or pineapple upside down cake.

AWARDS

2007 San Francisco Chronicle Wine Competition – **GOLD**
2008 Fingerlakes International Wine Competition - **SILVER**
2008 San Francisco Chronicle Wine Competition - **BRONZE**