



2006 CAMEO



GRAPE VARIETY: 50% Marsanne, 25% Roussanne, 25% Viognier

VINEYARD: Mélange Du Rhône Vineyard, Paso Robles
Fralich Vineyard, Paso Robles
Cass Vineyard, Paso Robles

BOTTLING DATE: March 13, 2008

ALCOHOL: 14.4%

TOTAL ACID: .64 g/100ml

pH: 3.38

PRODUCTION: 560 cases

RELEASE DATE: April 15, 2008

WINEMAKING

- Whole cluster pressed and settled overnight
- Fermented cold in a combination of mostly neutral French oak barrels, some in stainless steel tanks and a small amount in stainless steel barrels
- Allowed to age on the lees for 16 months with occasional stirring.
- Cross flow filtered and bottled

NOTES

Anglim's first Rhône white blend is based on Marsanne from the small Mélange Du Rhône vineyard located in the Templeton area of the Paso Robles AVA, and complimented with equal parts Roussanne and Viognier from the Cass and Fralich Vineyards. The wine shows vibrant flavors and aromas of melon and Asian pear on a mineral core, with a spicy note on the finish.

Serve at cold cellar temperature of 53 to 55 degrees.

Drink now through 2010.