



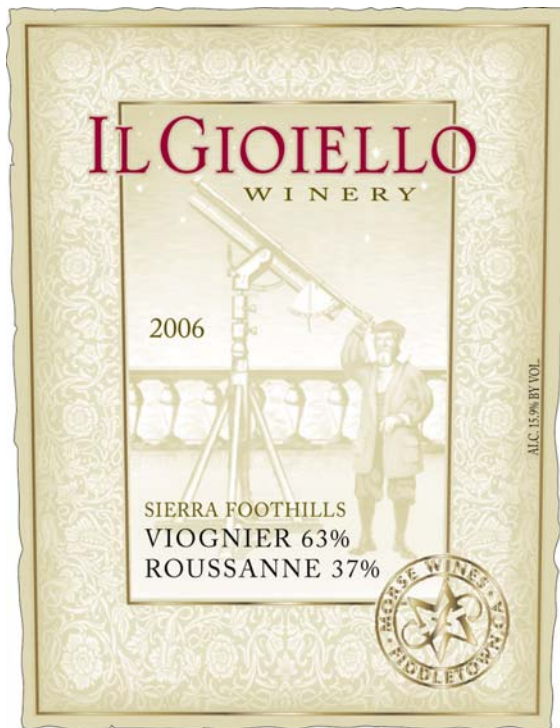
Morse Wines / IL GIOIELLO WINERY

22355 Lawrence Road
P.O. Box 570
Fiddletown, CA 95629

TASTING NOTES

2006 VIOGNIER/ROUSSANNE

Appellation:	Sierra Foothills
Blend:	63% Viognier, 37% Roussanne
Harvest Date - Viognier:	September 19, 2006
Harvest Date - Roussanne:	October 10, 2006
Bottling Date:	August 16, 2007
Barrel Aging - Viognier:	Stainless Steel
Barrel Aging - Roussanne:	6 months, 100% French Oak
Cases Produced:	281
Alcohol:	15.9%



Pale straw in color, this wine has an aroma of honeysuckle, tropical fruits, melon, kiwi and grapefruit that are typical of a Viognier. The initial sweetness has papaya flavors, followed by pineapple and grapefruit on the rich mid palette. The Roussanne rounds out a long finish of subtle oak and minerality. Both grapes were stainless steel fermented, then the Roussanne was barrel aged for 6 months in new French oak. The crisp acid balance is palette cleansing, making this wine an excellent accompaniment to grilled fish or chicken, and Asian and/or spicy dishes.

Please Note: This wine is not cold stabilized; therefore you might see small tartarate crystals floating in the bottle after chilling. They are completely harmless. In the process of cold stabilizing, a little mouthfeel and complexity is stripped out of the wine. We have elected to bypass this practice to bring you a more elegant wine, true to its varieties. If you have any questions please call.

Phone: 209.245.3395

Fax: 925.465.7471

E-mail: info@ilgioiellowinery.com

www.ilgioiellowinery.com