

Barreto Cellars

2003 Verdelho

Variety: 100% Verdelho

Appellation: Lodi – Silvaspoons Vineyard

Harvest date: 08/15/2003

Brix at harvest: 23.2

Alcohol: 13.0%

Acidity: 6.89g/L

pH: 3.34

Residual Sugar: 0.19g/L

Date Bottled: August 20, 2004

Cases Produced: 51

Winemaking: Hand harvested and whole cluster pressed, then cold settled for 3 days. The juice was racked and fermented. When fermentation completed the wine was gravity racked off of its lees and aged in stainless steel until bottled.

Tasting Notes: A light and crisp food conscious wine that exhibits grapefruit and other citrus aromas coupled with tropicals such as kiwi.

