



2007 BREGGO CELLARS
ANDERSON VALLEY
FERRINGTON VINEYARD
GEWÜRZTRAMINER

RELEASE DATE	October 1, 2008
HARVEST	September 21, at 23.0° Brix
GRAPE SOURCE	Ferrington Vineyards, near Boonville in the Anderson Valley Appellation
CASES PRODUCED	255 cases Produced and Bottled at the Winery
PRIMARY FERMENTATION	70% Barrel Fermented in three year-old French Oak Barrels 30% Tank Fermented
AGING	Settled in tank and barrel for four months. Aged in bottle eight months before release.
TECHNICAL NOTES	Estate Bottled: February 14, 2008 Alcohol: 14.2% pH: 2.91 Total Acid: 7.8 g/L Residual Sugar: 10.0 g/L
THE VINTAGE	“One of the most rewarding aspects of winegrowing is responding to each unique vintage. After the wet springs of 2005 and 2006, 2007 was very different. Rainfall was significantly below average, allowing for early season water deficits. Achieving water stress before veraison concentrates the vine’s energy in the fruit, resulting in great flavor and intensity. With the exception of a small heat-wave in early July it was a cool summer with slow ripening, allowing for greater flavor development at lower sugar than in years past.”
WINEMAKER’S COMMENTS	“Heady aromas of orange peel, white pepper and honeysuckle introduce you to this wildly intense wine. White peaches, freesia and hints of caraway seed build an exciting complexity in the nose. The mix of fruit, spice, and floral notes brings to mind an assortment of fresh baked pastries. In the mouth, this wine greets you with bright acid and a long clean finish. Flavors of grapefruit peel, grilled peaches, and Meyer lemon linger on the palate.”

—Ryan Hodgins