

JEPSON



Vineyards • Winery • Distillery

Jepson 2002 Estate Bottled Feliz Creek Cuvee

VITICULTURE: The name Feliz Creek Cuvee comes from the Feliz Creek that outlines the southern boundaries of the Jepson Estate. Old vine, estate grown French Colombard provides the foundation of this proprietary blend. With each vintage, the wine expresses the intriguing qualities of the French Colombard blended with the other white wine varietals of the Jepson Estate Vineyards.

WINEMAKING: The French Colombard is always the anchor of this blend. Each vintage the winemaker lets the flavors of the French Colombard dictate the direction and blend of this wine. From these grapes come sweet notes of white nectarine. The Sauvignon Blanc provides the flavors of citrus and the Viognier has aromas of lychee fruit. The Chardonnay brings texture to the final blend. After blending is complete, the Cuvee sees three months of barrel aging in neutral barrels for added complexity. The Feliz Creek Cuvee is a wine that showcases both the unique character and the personality of the Estate and the vintage.

TASTING NOTES AND FOOD PAIRINGS: The 2002 is Feliz Creek Cuvee is a bright, refreshing, off dry wine. The aromas of this wine are lychee fruit with a squeeze of lemon. It's a great complement for Latino foods with the spice of chilis as well as gumbos and seafood stews. It is the perfect crowd pleaser for Thanksgiving dinner. The 2002 Feliz Creek Cuvee is also the classic aperitif for most occasions.

HARVEST DATES:	September 26, 2002
VARIETY:	75% French Colombard 14% Viognier 6% Chardonnay 5% Sauvignon Blanc
APPELLATION:	100% Mendocino, Estate Bottled
BARREL AGING:	3 months in neutral cooperage
ALCOHOL:	12.5%
pH:	3.27
T.A.:	.73g/100ml
PRODUCTION:	2,000 cases