

SAN JUAN VINEYARDS  ESTATE-GROWN
MADELEINE ANGEVINE 2007

From our Estate Vineyard comes our Madeleine Angevine. This light, white varietal has hints of pear and apricot with a bit of melon and peach on the palate. The finish is that of crisp fruit.

Food Pairing: Because Madeleine Angevine is little known, we make an effort to work with food pairings. It is a totally perfect partner for oysters on the half shell either baked or raw. Last year we used the Madeleine in a Smoked Salmon Fettuccine with the wine in the sauce, and served along side. It was totally awesome.

The recipe will be available at the winery.

The Madeleine has been featured on more and more restaurant menus, and this last year the 2006 was listed in the Top 100 WA Wines by Seattle Times wine columnist, Paul Gregutt.

Growing:

The Madeleine Angevine is a Northern European varietal that grows well in the cool climate of Puget Sound. Last year our Madeleine was harvested on October 13 and whole cluster pressed. It was a record harvest of Madeleine harvesting 13 to 14 tons of fruit.

2007 Madeleine Angevine

Harvested: October 13, 2007

12.2% alcohol

Finish is dry

700 cases bottled April 1, 2008

Price: \$17.00