

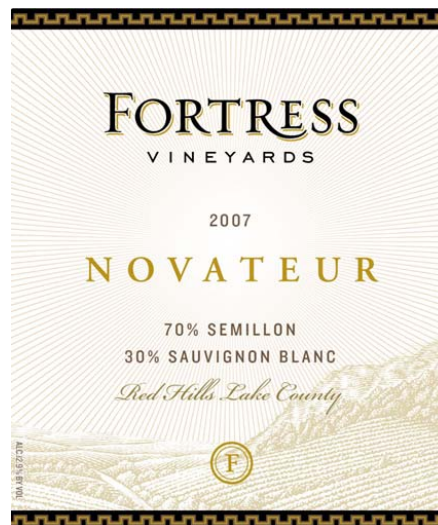
FORTRESS

VINEYARDS

2007 *Novateur* – 70% Semillon 30% Sauvignon Blanc (Musque Clone)



The Fortress Vineyard 2400 feet elevation above Clear Lake



Novateur is a single vineyard “Sauternes-inspired” wine grown on our high altitude mountain vineyard at 2000 to 2400 feet with well-drained red volcanic soils and a daily cooling breeze coming directly from the Lake below.

Our unique mountain terroir allows us to harvest both the Semillon and Sauvignon Blanc-Musque grapes at 28° Brix for slightly higher sugar while maintaining natural acidity for a fully balanced wine.

Novateur was specifically developed to be a serious wine that will pair well with a wide array of foods including small plates, spicy and asian foods, artisan cheeses and charcuterie.

White flowers, gardenia, star jasmine, candied ginger, white peaches, Anjou pears, Thai basil and a bright strand of honey.

Sustainable agricultural practices ensure the wine reflects this unique terroir.

Harvest Dates:	Sauvignon Blanc Musque Clone: September 20, 2007 Semillon: September 30, 2007
Alcohol:	12.9%
Residual Sugar:	5.3%
TA:	0.565 g/100 ml
pH:	3.78
Cooperage:	Stainless steel and neutral French oak barrels
Quantity Produced:	447 half-cases: packaged as twelve 375 ml bottles each box
Suggested Retail Price:	\$20.00

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