

2007
C'EST SI BON
 NAGGIAR VINEYARD
 SIERRA FOOTHILLS



HARVEST DATE: 9/4, 9/21, 10/8

GRAPE SOURCES: Naggiar Vineyard –
 Grass Valley/Sierra Foothills

BLEND: 46% Grenache, 26% Mourvedre,
 18% Syrah, 5% Cinsault,
 4% Counoise and 1% Viognier

HARVEST BRIX: 26.4°, 24.8°, 27.4°, 24.4°, 23.2°
 27.0°

MACERATION: 15 day native yeast fermentation

AGING: 22 months in French Puncheons
 (20% new)

pH: 3.55 TA: 0.60 g/100ml

ALCOHOL: 14.4%

PRODUCTION: 1,944 cases 12-pack 750ml

TASTING NOTES:

C'est Si Bon (It's so good!), is made from grapes indigenous to the Rhone Valley in Southern France, yet very well suited to the terroir of the Sierra Foothills. This wine has delightful and intriguing aromas of dried raspberries, tangerine peel, white pepper and pomegranate along with hints of earth, leather, tarroir and garigue. On the palate, flavors of wild plums, vibrant raspberries, dried currants and a hint of minerality lead to a creamy, sensuous mouth feel and genuinely long finish. The 2007 C'est Si Bon is medium in body and amazingly well balanced with vibrant fruit, firm tannins and bright acidity. It has great depth, balance and finesse – and is way too easy to drink.

This wine works amazingly well with all sorts of cuisine so use your imagination and enjoy. It really is so good!

ABOUT ELYSE WINERY:

Winemaking is cooking without a flame. Our winemaking philosophy at Elyse in Napa Valley is similar to the approach of a great chef who carefully prepares artisan grown ingredients to bring each layer of flavor to the table. Long term alliances with our growers form the cornerstone to our portfolio of vineyard driven wines that possess an unfaltering affinity for pairing with food.

“A meal with wine is dining – it’s a conversation, an event. It’s what wine is all about.”
 – Ray Coursen, Winemaker & Owner

WINE ENTHUSIAST
 MAGAZINE

89 pts
 July 2011



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