

## White Label Series

### TECHNICAL NOTES

#### VARIETAL COMPOSITION

75% Torrontes  
25% Chenin Blanc

#### APPELLATION

Mendoza, Argentina

#### FINISHED ALCOHOL

12.5%

#### RESIDUAL SUGAR

2.5%

#### TOTAL ACID

.61

#### pH

3.6

#### BOTTLING DATE

November 18, 2005

#### TOTAL PRODUCTION

1,800 Cases

#### RELEASE DATE

January 2, 2006

#### SUGGESTED LIST RETAIL

\$10

#### WINEMAKER

Lee Nesbitt

## 2005 Silver Nectar Argentina

### WINEMAKING

The 2005 vintage marks the return of the Chumeia Vineyards Silver Nectar, featuring a new twist; the addition of Torrontes, a white varietal from Argentina. Torrontes is considered one of Argentina's premier white wine grapes, known for its forward fruit and spice characteristics and pleasant acids. Although widely planted in Argentina, Torrontes is just beginning to be discovered in the United States, and has developed a cult following among those familiar with its attributes.

The 2005 Silver Nectar was made from 75% Torrontes from the Mendoza region of Argentina and 25% Chenin Blanc also from Argentina, and was crafted with a blend of traditional and modern winemaking techniques. Traditional in the sense that the grapes were hand harvested and whole cluster pressed and fermented at cool temperatures to lock in the dynamic fruit and floral characteristics. Modern winemaking techniques enabled us to make this wine in Argentina and then import it to the United States.

### ENJOY THIS WINE

A truly aromatic wine, the Silver Nectar offers aromas of honey and apricots, followed by a soft hint of honeysuckle. On the palate, peaches, honey and lychee fruit dominate, balanced by a pleasant layer of acidity. This remarkably well balanced off-dry wine will compliment a variety of cuisines from around the world and is also delightful to enjoy on its own. The moderate acidity and forward fruit flavors will complement spicy chicken satay, dim sum, Spanish Paella and beef or pork empanadas.

### WINEMAKER NOTES

*"Working with a varietal from another country added a complex challenge to making this wine, but it was certainly worth the effort. The 2005 Silver Nectar exceeded my expectations with its great floral aromas, honey, peach and apricot flavors and its firm acid finish. I'm excited to have the opportunity to work with the Torrontes grape and further grow our winery's relationships in Argentina."*

*Winemaker Lee Nesbitt*

#### CHUMEIA VINEYARDS

8331 HWY 46 EAST • PASO ROBLES, CA 93446

P: 805.226.0102 • F: 805.226.0104

WWW.CHUMEIAVINEYARDS.COM

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