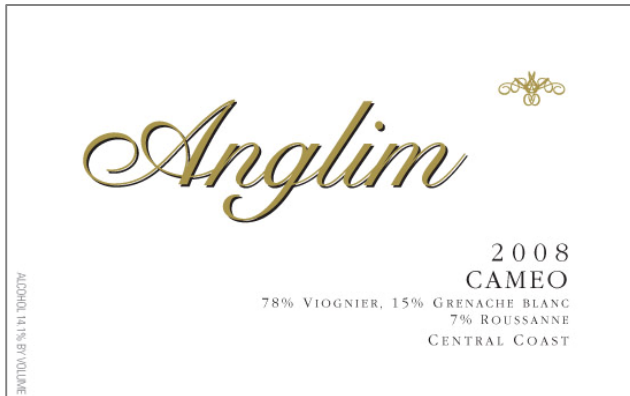




2008 CAMEO



GRAPE VARIETY: 78% Viognier, 15% Grenache Blanc, 7% Roussanne

VINEYARD: Fralich Vineyard, Paso Robles;
Hastings Ranch Vineyard, Paso Robles;
Hall Ranch, Paso Robles;
Bien Nacido Vineyard, Santa Maria Valley

ALCOHOL: 14.1%

PRODUCTION: 647 cases

BOTTLING DATE: April 2011

WINEMAKING

- Whole cluster pressed and settled overnight
- Fermented cold in a combination of mostly neutral French oak barrels and a small amount in stainless steel barrels
- Allowed to age on the lees for 27 months with occasional stirring during the first 6 months.
- Blended, cross flow filtered and bottled

NOTES

Anglim's second release of this Rhône white blend is based on Viognier from the Fralich Vineyard in central Templeton and Bien Nacido Vineyard further south in Santa Maria Valley, complimented with Grenache Blanc from Hall Ranch and Roussanne from Hastings Ranch on Paso Robles' west side. The wine is spicy and floral on the nose, with vibrant flavors and aromas of Asian pear and tangerine blossom, minerals and spice.

FOOD IDEAS:

- Earthy cheeses
- Fruit salads, including melons, tropical fruits, and tarragon
- Asian-spiced dishes
- Fish tacos with mango salsa
- Grilled chicken with herb-citrus marinade
- Herb-roasted pork loin