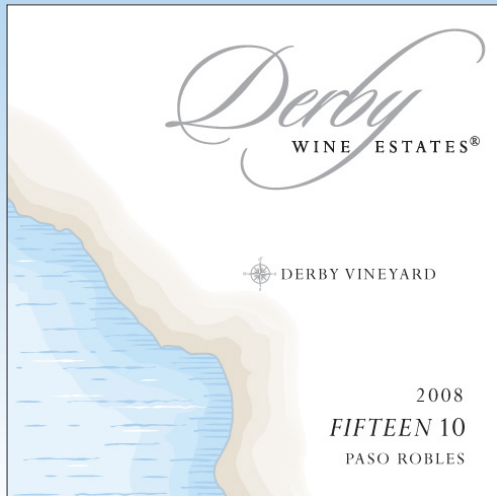


2008 'FIFTEEN10'

WHITE RHÔNE BLEND, DERBY VINEYARD



“NOTES OF ORANGE BLOSSOM & RIPE PEAR...CRISP ACIDITY ON THE PALATE WITH STONE FRUIT FLAVORS & A DISTINCT MINERALITY.”

THE FOCAL POINT OF DERBY WINE ESTATES is the significance of place. Each of our three vineyards is located within a very distinct geographical region, representing three viticultural extremes in San Luis Obispo County.

FIFTEEN10 was created with 51% Viognier (24 brix), 29% Roussanne (22 brix) and 20% Marsanne (23 brix) from Derby Vineyard in west Paso Robles. *FIFTEEN10* represents the vineyard location on Live Oak Road. The fruit was hand harvested in the early morning and immediately delivered to the winery where each lot was whole cluster pressed in a bladder press. The juice was cold settled in stainless steel at 40°F for 48 hours and then racked off its juice lees to another stainless steel tank. Each lot was then fermented separately and aged in tanks with a small amount of time in neutral Burgundy oak barrels. Prior to bottling, these lots were blended & cold stabilized in stainless steel.

The *FIFTEEN10* is from Derby Vineyard which is predominantly Nacimientto series. This soil is a moderately deep, well drained soil that formed in material weathered from calcareous sandstone and shale. The surface layer is dark grayish brown silty clay loam about 18 inches thick, The underlying material to a depth of about 28 inches, is pale brown silty clay loam. Below that is weathered, calcareous shale. This soil is highly calcareous throughout. Depth to sandstone or shale ranges from 20 to 40 inches.

Ripe pear and white peach aromas are complimented by marzipan, honey and orange blossom. The palate brings plenty of stone fruits, with a distinct minerality that over-delivers in flavor & complexity.

VINEYARD

Location: Paso Robles

Soil: Calcareous sandstone & shale over clay loam

Year planted: 1998

Block: 5A, 2B, 1A

Clone/Rootstock: M - unknown/3309C,

R - Alban/5BB, V - unknown/5BB

WINEMAKING

Harvest date: V - 8/26/08,

R & M - 9/8/08

Varietal(s): 51% Viognier, 29% Roussanne, 20% Marsanne

Oak/Tank: 6 mos French, 100% neutral/12mos tank

Fining: None

Filtration: Sterile

ANALYSIS

pH: 3.43

TA: 7.21 g/L

Alcohol: 14.1%

Cases produced: 254

