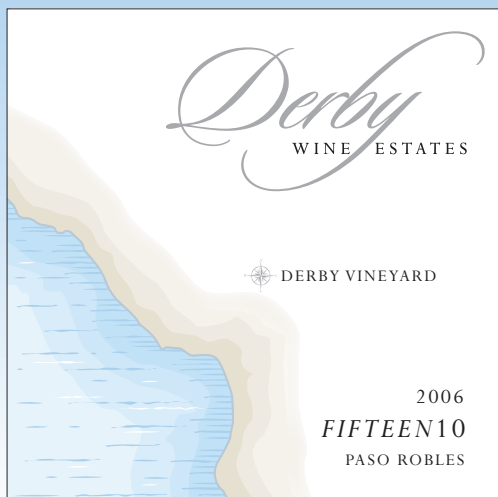


# 2006 'FIFTEEN10'

WHITE RHÔNE BLEND, DERBY VINEYARD



“NOTES OF APRICOT JAM,  
ORANGE BLOSSOM, GINGERBREAD  
AND STAR ANISE FLAVORS  
IN THE BACKGROUND.”

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 equal parts of Marsanne, Roussanne and Viognier 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 neutral Burgundy oak barrels where the Marsanne & Roussanne also underwent malolactic fermentation. Prior to bottling, these lots were blended, fined & cold stabilized in stainless steel.

The *FIFTEEN10* is from Derby Vineyard which is predominantly Nacimiento 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.

Opens with fleshy white peaches and lemon crème brûlée which turn dry and acidically crisp in the mouth. Notes of apricot jam, orange blossom, gingerbread and star anise flavors in the background.

## 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:* M - 9/25/06, R -

10/3/06, V - 9/6/06

*Varietal(s):* 34% Viognier,

33% Marsanne, 33% Roussanne

*Oak:* French, 100% neutral

*Fining:* None

*Filtration:* Sterile

## ANALYSIS

*pH:* 3.54

*TA:* 7.20 g/L

*Alcohol:* 14.6%

*Aged:* 20 months

*Cases produced:* 525