

MEEKER

2003 TuTu Luna



Varietals:	A blend of Muscat, Chenin Blanc and Gewürztraminer
Alcohol:	12.4% by volume
Residual Sugar:	16.1% by volume
Production:	677 cases of 375 ml bottles
Appellation:	California (The Muscat is from the Sierra Foothills, the Chenin Blanc from Mendocino County, and the Gewürztraminer from Sonoma County.)
Oak Program:	No oak
Bottling Date:	September, 2003

Tasting Notes: This dessert wine opens with incredible pear/floral/lychee aromatics, then dances on the tongue with pear, peach and apricot flavors. A healthy acid balance ensures a long life and prevents the residual sugar from being cloying. A romantic and delicious finish to any meal. Try it with Stilton cheese, sliced pears and salty almonds, with apple or pecan pie, or any great dessert.

Something Different: Try Molly's famous "TuTu Tini": Two parts TuTu Luna, one part vodka, and a dash of pear or apricot nectar, shaken with cracked ice and served in a chilled martini glass with a slice of pear on the rim.

Comments: This wine differs from a classic "ice wine" only in that we freeze the juice of newly crushed and pressed grapes, rather than pressing frozen whole grapes as they do in Germany, Canada and other colder areas. Once the juice is chilled to about 26° F in one of our tanks, we drain off the slushy core (sugar solutions have a lower freezing point than water), leaving much of the water constituent of the juice still frozen solidly around the tank wall. This almost pure water ice is discarded, and the remaining concentrated juice ferments slowly throughout the winter and spring months, until fermentation stops naturally. This dessert-style wine is delightful drunk young, but should also age wonderfully for many years to come – developing ever-greater aroma and flavor complexities.

THE MEEKER VINEYARD

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