

- * Fortress Finale is our flagship wine. Fortress Finale is an ambitious, painstakingly-made wine that captures the essence of traditional Sauternes wine.
- * Semillon is widely planted in the great Bordeaux regions of Sauternes and Graves. Semillon represents close to 100% of Sauternes wines – the most compelling wines in Bordeaux. Fine white French wines from Graves also have a high percentage of Semillon. With such dominance in Bordeaux for centuries, adding Semillon to our portfolio was indeed compelling. Fortress Finale (\$30) is made in the traditional Sauternes style while Fortress Novateur (\$20) is a contemporary wine for contemporary foods.
- * Fortress Finale defines living well...this wine is dessert...or served with dessert... or a cheese course...or foie gras...or oysters...or a cigar. Discerning wine lovers will find a plethora of valid reasons to open a bottle of Fortress Finale.

{HARVEST DATES} November 6, 2007 (38°Brix)

{ALCOHOL} 12.9%

{RESIDUAL SUGAR} 17.3 g/100 g

{TA} 6.9g/L

{COOPERAGE} 25% new French Oak, 75% neutral oak

{CASES} 547 (375 ml in 6-packs)

{PRICE} \$30.00

As with all Fortress wines, we have used significant sustainable vineyard practices.

- * Rice straw mulch = 50% reduced water usage = 50% reduced diesel pump emissions = lower carbon footprint.
- * Rice straw also eliminates the need for herbicides.
- * Only biofungicides used – no sulfur.
- * Night hand harvesting = picking in cooler temperature = safer worker conditions and delivering cooled fruit to the winery for higher quality.



FORTRESS
VINEYARDS

FINALE

2007

Red Hills Lake County

100% SEMILLON