



**WILD HORSE**  
WINERY & VINEYARDS

**2008 Verdelho**  
**Paso Robles**

**HISTORY**

Verdelho originates from the Iberian Peninsula. Plantings of this grape on Portugal's mid-Atlantic island of Madeira produced fruit that winemakers used to make an off-dry fortified wine.

Fortifying wines with additional spirits such as brandy enhanced the stability of the wine so it could more effectively weather extended ship travel. Then, for nearly 200 years, Australian growers successfully cultivated Verdelho grapes, first for fortified wines and more recently to make wines demonstrating the full glory of the varietal. The attractiveness of this wine, not to mention its strong global adaptability and long history of successful plantings in New South Wales, inspired Wild Horse to plant this grape on the Wild Horse Estate in 1997 with our first bottling in 2000.

**WINEMAKING**

Estate grown, the fruit was whole-cluster pressed and free run was separated from hard press. The juice was settled for 24 hours and then racked to another stainless steel tank where it was yeast inoculated. Fermentation took place for 15 days at 60°F until dry. No malolactic fermentation took place.

**WINEMAKER NOTES**

The 2008 Verdelho is full of citrus and peach notes in the nose with pleasing minerality and balanced acidity in the mouth. Enjoy this wine as an aperitif or with mahi-mahi and halibut grilled over an open fire, accentuated with lemon and thyme.

**TECHNICAL**

**Appellation:** Paso Robles

**Composition:** 92 % Verdelho, 8% Chardonnay

**Alc:** 14.5%

**pH:** 3.49/5.57 g/L

**R.S:** 0.61 g/L

**Release Date:**

**Case Production:** 290 cases