

# R.A. HARRISON

*family cellars*

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Napa Valley, September 10, 2008

This is the release date of a new wine from a new winery, from a winemaker who has been making critically acclaimed wines for 25 years.

Roger Harrison for many in the wine industry has been known as Mr. Botrytis. Since 1983 he has worked at Beringer on the Nightingale wines made from highly concentrated grapes blessed with botrytis cinera (noble rot). These are very rare and hard to make wines. They require special winemaking expertise to maximize the rare weather conditions that produce these rare and noble wines. With the right winemaker and special weather conditions highly concentrated sweet wines such as Chateau Y'Quem in Sauterne, France, can be made.

After 25 years perfecting these rare dessert wines at Beringer, Roger launched his own winery, R.A. Harrison Family Cellars, dedicated to special botrytised wines. The winemaking and grapes selected for these wines are very similar to those used at Chateau Y'Quem.

This 2006 Nobility is the winery's premier wine, made from single berry selection in vineyard and winery, barrel fermented and aged in French oak cooperage. Fermentation is very slow and steady, lasting almost a month. The wine is aged in French oak for 19 months till bottling.

"After several decades of working with botrytis, I have very distinct ideas about winemaking," explains Roger. "Balance is essential. How would I describe this wine? Layers of apricot jam, sweet fig, vanilla and honey, a balanced acidity with Asian spices, crème brulee and a rich honeyed finish. I am very proud of this wine."

#### The Vineyards:

Sauvignon Blanc- The Gamble Ranch, Napa Valley (Napa County)

Semillon – Knights Valley, Sonoma County

#### Harvest Dates:

Sauvignon Blanc: December 1<sup>st</sup>, 2006

Semillon: December 2<sup>nd</sup>, 2006

Average Brix at Harvest: 37.3°

Alcohol: 14.4% by volume

Residual Sugar: 12.8g/100ml

Production: 265 375ml cases

Retail price: \$75/bottle