



2008 Brassfield Estate
SERENITY
High Serenity Ranch Vineyard
High Valley Appellation

• ESTATE BOTTLED •

The home ranch on the western side of High Valley has been known as “High Serenity Ranch” for over one hundred years. The vineyards that comprise “Serenity” are comprised of gravelly loams, and are some of the coolest growing conditions in High Valley. Our cool growing conditions on the valley floor allow for longer grape hang-times enhancing flavor development, and better acid retention in the juice and finished wine. Cold fermentation temperatures of 55 degrees promote and retain “flowery” ester aromas, and after three weeks the fermentations are complete.

Our ever popular “Serenity” is a blend of Sauvignon Blanc, Pinot Grigio, Gewurztraminer, and a touch of Semillon. Although the percentages may vary slightly from vintage to vintage, the wine shows the same lovely characteristics that have made this proprietary blend a crowd favorite every year. The complex tropical aromas of the 2008 Serenity show passion fruit, papayas, guava with hints of lemon curd, and citrus qualities of a fruit salad mélange. The tropical qualities are even more pronounced in the flavor profile that is nicely balanced by the refreshing acidity to the hint of residual sweetness. Enjoy with pan-Asian cuisine, spicy Thai, sushi, or as a cocktail aperitif.



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For more information, please
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TECHNICAL DATA

Winemaker:	Kevin Robinson
Appellation:	High Valley
Vineyard:	High Serenity Ranch
Titrateable Acidity:	0.59 g/100ml
pH:	3.28
Brix at Harvest:	21.5
Alcohol:	13.5% by volume