

COCO FARM & WINERY

2011 Kaze no Etude



Kaze no Etude is a gentle, complex dry white wine made from Chardonnay and Kerner grapes. As with many Chardonnay-based wines, the broad, rich mouthfeel and complex blend of fruit and earth aromas makes for very satisfying drinking. We'd recommend this with shellfish, fish or chicken in cream sauces, pork, and veal.

TECHNICAL DATA

VARIETY	Chardonnay 65% Kerner 35%
VINEYARD	Takayama mura, Nagano Yoichi, Hokkaido
HARVEST DATE	18th September, 2nd November 2011 Brix @the Harvest(average): 21.45oBrix
BOTTLING	Bottled on: 12th July 2012 The number of bottles :4,297(750ml)
ANALYSIS DATA	Alcohol:10.2% Total acidity: 0.645gm/ 100 ml. Residual Sugar: 0.275%