

# COCO FARM & WINERY

## 2012 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.

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### TECHNICAL DATA

VARIETY	Chardonnay 94% Kerner 6%
VINEYARD	Takayama mura, Nagano Omachi, Nagano Yoichi, Hokkaido
HARVEST DATE	11 <sup>th</sup> , 22 <sup>nd</sup> , 24 <sup>th</sup> , 29 <sup>th</sup> September, 5 <sup>th</sup> , 12 <sup>th</sup> , 28 <sup>th</sup> October 2012 Brix @the Harvest(average): 20.31°Brix
BOTTLING	Bottled on: 24 <sup>th</sup> May 2013 The number of bottles :6,299(750ml□)
ANALYSIS DATA	Alcohol:11.5%□□□ Total acidity: 0.54g/ 100 ml Residual Sugar: 0.155%