



2010 RIESLING

THE LEGEND OF SU YUEN

There once was a beautiful but spoiled Chinese princess, Su Yuen, whose tastes for food were legendary. Her father, the king, decreed that his chefs should create wonderful delicacies for her — but that she must always have something new. The penalty was death if they ever repeated the same dish twice. Thus, the tradition of Dim Sum was born.

WINE FOR A WORLD OF FLAVORS

In some ways we are all picky princesses that want to enjoy a variety of different cuisines. After all, who wants to eat the same food at every meal? Su Yuen wines are specifically crafted to pair with a wide range of foods and flavors.

2010 SU YUEN RIESLING

Our Riesling is grown in the cool climate of Monterey County where chilly temperatures in the evening help the fruit retain an ideal measure of crisp, natural acidity for balance. The grapes are fermented to an off-dry level in stainless steel so that the wine has just a touch of sweetness to pair with rich or spicy foods. Riesling is a varietal that is subtle and delicate; therefore, we don't put our Riesling in barrels because the oak would mask the vibrant fruit and mineral characteristics this grape is famous for.

Our 2010 Riesling offers an exotic fragrance of passion fruit, tangerine and minerals followed by luscious flavors of peaches, pineapple, and lime with intriguing nuances cloves of white flowers. Juicy yet crisp, with a perfect balance of rich fruit and bright natural acidity.

PAIRS PERFECTLY WITH:

Smoked ham	Scallops in curry sauce
Barbecued spareribs	Bacon and gruyere tart
Pad Thai	Spicy shrimp

BLEND: 100% Riesling
APPELLATION: Monterey County
ALCOHOL: 12%
RETAIL PRICE: \$15
RELEASE DATE: July 2011



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