

THE GREEK WINES OF M.S. WALKER

ANCIENT VINES • MODERN WINES



March 2005

ARGYROS SANTORINI

(ahr-yeer-ohs)

AEGEAN ISLANDS

Yiannis Argyros is a bridge between the past and future of winemaking in Santorini. The family winery was established by his grandfather in 1903. Yiannis took over the operation in 1974, beginning a steady program of improvement in farming and technology.

His vines are an important distinguishing factor in Argyros' wines. Most vines are 50-years-old or younger, but some are estimated to be around 300-years-old.

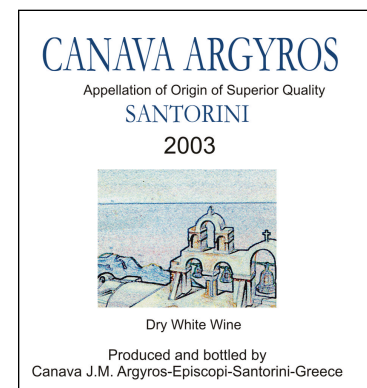
SANTORINI 2003

Cepage: Assyrtiko 92%, Athiri 4%, Aidani 4%

Viticulture: Blend of old and new vine fruit at yields of 20-25 hl/ha.

Vinification: Classic white fermentation in stainless steel. 50% of must is from the first pressing. No wood contact.

Analysis: Alcohol: 12.5%
Total acidity: 6.91 gr/l
Res. sugar: 1.78 gr/l



<u>Item #</u>	<u>Varietal</u>	<u>Size</u>	<u>List</u>	<u>PO</u>	<u>Max Discount</u>	
					<u>Case</u>	<u>Bottle</u>
467470	2003 Santorini	6/750ml	120.00	-	120.00	20.00