

THE GREEK WINES OF M.S. WALKER

ANCIENT VINES • MODERN WINES



March 2005

SAMOS VIN DOUX

AEGEAN ISLANDS

The Samos Cooperative has the honor of presiding over Greece's best known and most highly regarded appellation. The cooperative, Greece's oldest, has a mandate of preserving the island's reputation as the world's leading producer of muscat wines.

Vineyard locations on Samos begin at sea level and rise to 800 meters. This allows the winery to produce wines at a variety of quality levels. Low elevation grapes go into wines sold in bulk to off-island bottlers. The cooperative reserves the best grapes for its own wines, creating several distinct styles, each an original expression of Samos' famed muscat heritage.

Vin Doux 2003

Cepage:	Muscat blanc a petits grains 100%		
Viticulture:	40 year-old vines on well-drained, north-facing mountainside terraces at 400 meter elevation. Pruned to 50 hl/ha.		
Vinification:	Vin Doux is produced from muscat grapes that contain a sugar content of no less than 221g/l. After destemming and careful pneumatic pressing, the must is vinified under controlled temperature in stainless steel. During this time, and before the onset of alcoholic fermentation, pure vinic alcohol is added. This process preserves the full aroma and original sweetness of the grape.		
Analysis:	Alcohol:	15 %	
	pH:	3.45 gr/l	
	Tartaric acid:	4.60 gr/l	
	Res. sugar:	200 gr/l	



Samos Vin Doux has a golden hue, aromas of flowers, honey and candied fruit, and balanced stone fruit and honey palate.

<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>
467637	2003 Vin Doux	12/750ml	120.00	-	120.00	10.00