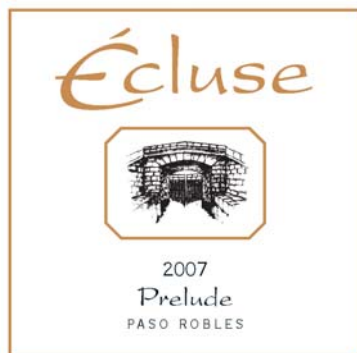


2007 PRELUDE



2007 Écluse Prelude

135 Cases Produced

13.1 Alcohol

3.58 pH

0.53g/l Titratable Acidity

Écluse Wines is a tiny family owned vineyard and winery tucked away in the prized rolling hills in the Westside of the Paso Robles AVA. Since planting the vineyard in 1998 my wife Pam and I have personally farmed and proudly sold our “Lock Vineyard” fruit to such critically acclaimed Westside neighbors as Linne Calodo and SummerWood among others. But, in early 2001 we decided to keep some of the fruit for ourselves, making small batches of the wines we like to drink. Now, with the help of noted consulting winemaker Scott Hawley, we have expanded our production to include a new white Rhone style wine and are anxious to introduce you to our 2007 Écluse Prelude.

At the present time our vineyard is planted to red varietals and we sourced the fruit for this white Rhone style blend from other Westside vineyards.

Prelude is a blend of 50% Roussanne and 50% Marsanne. The fruit was harvested in early October and went immediately into a bladder press and into neutral oak barrels for fermentation. The wine was in neutral oak barrels from October to March when it was racked, blended and cold stabilized into a stainless steel tank before bottling in early April, 2008.

Prelude unites the full bodied, fruity elements of Marsanne with the more flowery nose and crisp dry characteristics of Roussanne. The wine displays a rich nutty flavor with hints of almond, melon, herb and floral components.

Aging in neutral barrels for six months allowed the fruit to show through with just a hint of oak producing an elegant complex wine that is perfectly balanced.

Enjoy Prelude with fresh greens for a starter or with a cheese platter at the end of a scrumptious meal.

**Steven Lock
Winemaker**

