

CALIFORNIA'S FIRST PREMIUM WINERY

SINCE 1857



Buena Vista Winery

HERITAGE COLLECTION TOKAJI ASZU 2008

The Count of Buena Vista, Agoston Haraszthy, was a vivacious pioneer whose love affair with grape growing started in his homeland of Hungary. Born into nobility, The Count grew up amidst famed vineyards and orchards that had been in his family for centuries.

One of the things he missed terribly after leaving Hungary in 1840 was his beloved Tokaji, a wine made from grapes affected by noble rot, resulting in a beautiful, sweet nectar. In honor of The Count, Buena Vista is proud to introduce our Tokaji Aszú imported directly from Hungary.

Aszú wines are made when using wine making techniques dating back to 1631. The wine is aged skillfully for a minimum of 3 years and the Puttonyos number indicates the amount of Aszú berries used and the level of sweetness, with 6 being the highest rating for this premium wine. The grapes were harvested from Lócse, Diókút and Omlás vineyards. Soil rich in rhyolitic tuff loess over rhyolite bedrock and under a clay top, plots on steep slopes, and an excellent microclimate combine to form a highly desirable ecology for wine-growing.

The weather conditions during 2008 were perfect for Aszú wine production. It was a dry year, but the balanced precipitation during late summer and early fall was perfect for developing the botrytis fungus. The alteration of dry and rainy days gave great noble rot, and high acidity.

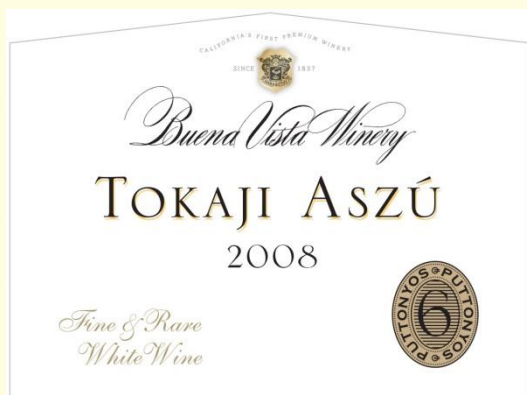
A beautiful golden color in the glass, this rich, honeyed wine offers complex aromas and notes of dried apricots and orange blossoms. The opulent flavors and coating mouthfeel is balanced with refreshing acidity giving it a bright, luxuriously long finish.

Alcohol: 10.5%

pH: 3.26

Total Acidity: 11.1 g/L

Residual Sugar: 171.1 g/L



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