



## SUNDAWG RIDGE

Sequana is the Franco-Roman goddess of the River Seine and guardian of France's Burgundy region, the ancestral birthplace of Pinot Noir.



[www.sequanavineyards.com](http://www.sequanavineyards.com)



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### SEQUANA VINEYARDS Sundawg Ridge

**APPELLATION:** Green Valley of Russian River Valley, Sonoma County. The coolest, foggiest region of the Russian River.

**FLAVORS:** Rich aromas and flavors: wild berry, Bing cherry, cranberry, sweet spice and earthiness. This medium-bodied wine has soft tannins, bright acidity and a lingering finish.

**GRAPE CLONES:** Pommard, 115 and Calera – Pommard lends spice, earthiness and contributes to the wine’s backbone. 115 provides deep garnet color and bright fruit flavors of raspberry and Bing cherry. Calera adds dark hues, black fruit, chocolate flavors and firm tannins.

**PAIRS WITH:** Braised meats, seared halibut, short ribs, stewed beans or lentils, roasted root vegetables, Point Reyes Blue, lighter blues or Cambozola.

**WINEMAKER:** James MacPhail makes wine naturally, in small batches by hand. He believes in traditional, old world techniques and minimal intervention.

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