



SULA VINEYARDS - INDIA

Sula Vineyards, India's wine pioneers, came into being when Rajeev Samant, a Stanford-trained engineer, quit his job at Oracle in Silicon Valley one fine day and headed home to India. In 1993, Samant started farming on family-owned land in Nashik, and planted his first two varietals, Sauvignon Blanc and Chenin Blanc in 1997.

Location:

- 120 acre-estate of Sula
- in Nashik, 120 miles from Bombay
- 2000 feet above sea level
- wooded hills on three sides, vineyards sloping down to Gangapur lake in the distance
- climate perfect for wine grapes, at par with winegrowing regions in Spain, California and Australia (hot days and cool nights)

Vinification:

- winemaker: Kerry Damskey (from Sonoma)
- stainless steel tanks with chilling jackets, perfect for sub-tropical winemaking
- state-of-the-art winery designed by Rahul Mehrotra, one of Bombay's leading architects

CHENIN BLANC

- India's first Chenin Blanc
- cold fermented wine in stainless steel vats
- finished in a semi-dry New World style
- light, fresh and fruity, with mellow flavors

Serving Suggestions:

As an aperitif; pairs well with salads and cuisines that have a hint of sugar and spice, as in Chinese, Southeast Asian and Gujarati dishes.

Best served at 6-8°C (42-46F)

