



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 wine growing 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.

SAUVIGNON BLANC

- Estate Bottled Nashik
- India's first Sauvignon Blanc (100%)
- Aromatic and grassy, New World style: floral, crisp and dry with a hint of green peppers and a touch of spice at the finish.

Serving Suggestions:

Spicy Indian food, especially coastal and Southern coconut-based curries and dishes flavored with coriander; also goes well with spicy Oriental food.

Best served at 8-10°C (46-50°F)

