



2006 LEXIA

ACCOLADES

Rocky Mountain News “Table Talk” - November 7, 2007

“If you like a little sweetness to your white, this is for you. A light, crisp aperitif wine, it has the floral, apricot and peach aromas of the muscat grape it's made from, along with a hint of fresh honey. Goes well with appetizers or even just your thoughts.”

- J. Rosen

The Midwest Wine Connection [St Paul, MN] “Thanksgiving Wine Shopping Guide” - October 31, 2007

“Non-traditional pairing for pumpkin pie: Alice White Lexia is sweet enough to complement almost any dessert, especially pumpkin pie. Make sure it's properly chilled; even a few minutes in the freezer would work well.”

Wine Lovers Page “October New Releases” - October 31, 2007

“This one is pale straw in color and very aromatic - typical for the Muscat grape. It is soft, sweet and simple, yet a fun wine to drink. Pair with Indian dishes.”

- R. Buckner

Colorado Wine News [Denver, CO] “Australia” - October 1, 2007

BEST BUY

“The 2006 Lexia, South Eastern Australia, \$7, is slightly sweet Muscat of Alexandria with aromas of floral, apricot, and peach. Flavors of honey, apricot, and peach are fresh and light bodied and finish medium-broad and medium-long with some stringency. Serve it chilled as an aperitif or with prosciutto wrapped melon. Well put together. If this is a style you like, it is a bargain.”

- H. Baer

Koeppl On Wine “Refrigerator Wine” - September 23, 2007

VERY GOOD

“I have written previously in mild praise of Alice White's Lexia, a wine made from the muscat of Alexandria grape, called lexia - which sounds like an automobile or a medicine for depression - in Australia. The muscat family is among the oldest and most varied of wine grapes, though nowadays the varieties most used are muscat of Alexandria and the more refined muscat blanc à petits grains. Don't look for refinement from Lexia 2006, just a flagrant, unabashedly floral bouquet that weaves jasmine, lilac and rose petal with peach, pear and mango. It's a touch sweet in the



mouth, tasty with lemon, pear and peach flavors, simple, direct and appealing. It's a garden of a wine for your next garden party."

- F. Koepfel

St Lake City Weekly [Salt Lake City, UT] "The Grapevine: Sushi Sipping" - August 30, 2007

"I typically try to keep the overall cost of dinner down by selecting something economical like Alice White Lexia (\$6.60), for example. This southeastern Australia wine has a brightness and sweetness that I like with spicier sushi choices..."

- T. Scheffler

Charlotte Observer "Sip of the Week" - August 15, 2007

"Where have all the flowers gone? If summer has burned up your garden, get a floral whiff from this Alexandria muscat. The label makes it sound dry. But the aromas makes it clear; roses and lilacs, with tastes of peaches, apricots and a little sugar cookie. This is definitely a dessert wine. But it's a clean and simple one, like a good summer dessert."

- K. Purvis

Hi-Riser Broward [Pompano Beach, FL] "Imported Wines Worth Talking About" - August 2, 2007

"Attention white or blush zinfandel lovers; there is a new challenger on the market. One grape variety that has been around for ages and became one of the first grapes cultivated specifically for wine was the Muscat, which was known to be a favorite in ancient Greece and probably cultivated in Egypt and Mesopotamia prior to that. It is also the probable starting point for the propagation of many of the grape varieties that are so common today. This wine is the latest entrant into wines made from the Muscat family of grapes, the Lexia is a sweet wine but not too sugary, rather it derives its sweetness from the natural sugars in the grape. The aroma is heavy with the perfume of apricot, orange blossom and lilac. On the palate the flavors of mango and melon dominate over citrus. This is an incredible wine and if you are tiring of all of the white Zinfandel wannabes, this wine is the direction to go in. As an added attraction, Lexia is the perfect accompaniment to any spicy dish from Thai to Indian to Mexican."

- B. & S. Bodenstein



***Sun-Sentinel* [Ft. Lauderdale, FL] “Wine of the Week” - July 26, 2007**

“SELECTION: From the Land Down Under comes the 2006 Alice White Lexia – just in time for the lingering, dog days of summer. Produced from Muscat grapes, this Aussie delight is not only pleasantly sweet but also balanced by a crisp finish. If you've not tasted wines made from muscat grapes, this is a great introduction. SERVE WITH: Spicy Thai, Caribbean and Indian foods as well as fruit tarts and almond cookies.”

- R. Hosmon

***USA Today* “To the Moon” - July 18, 2007**

“A picnic in the dead of summer is the perfect occasion on which to indulge in off-dry, Muscat-based wines such as this one. The cologne-like aromas of orange blossoms and rose water seem right at home if you're dining amongst new-mown grass. And if you chill the wine, the simple, sweet and playful flavors of apricots and peaches blend naturally with citrusy salads, spicy Asian dishes or mild soft cheeses. Of course, the highest and best use of this wine may be as an elixir to dab behind your ears.”

- J. Shriver

***San Francisco Chronicle* [San Francisco, CA] “Southern Hemisphere Bottles Shake Off the Vacation Blues” - March 16, 2007**

“Thai food fans looking for a cheaper alternative to Gewürztraminer should check out the 2006 Alice White South Eastern Australia Lexia (\$7), made from Muscat of Alexandria grapes. It's so intensely floral that it smells like a walk through a garden. On the palate, it's also very floral, with apricot fruit flavors and moderate sweetness that would be an excellent contrast to something hot and spicy like yum pla muk (squid salad). It's only 10 percent alcohol.”

- W. B. Gray

***USA Today* “Best Bargain Wines” - February 9, 2007**

“South Eastern Australia, about \$7. With Valentine's Day approaching, I'll recommend a few sweet wines to pair with the desserts you're likely to encounter. This one is made from Muscat of Alexandria grape, known for its floral character and lightly sweet flavors of apricots and peaches. I get a full bouquet of lilacs in the nose and a rich compliment of peach-mango flavors.”

- J. Shriver

***Creative Loafing* [Tampa, FL] “Sweets for Your Sweetie” - February 2, 2007**

“Sugar, spice and everything nice, including Grandma's lilac perfume. Smell the ripe peaches and apricots, then taste the pineapple. Not cloyingly sweet, but try this with any peach dessert, and you're primed for anything.”

- T. Eason



AWARDS

SILVER MEDALS

Los Angeles International Wine & Spirits Competition - May 2007

Riverside International Wine Competition - May 2007

Finger Lakes International Wine Competition - April 2007