

Middle Sister

wicked white



What's in it?

36% Chardonnay, 32% Chenin Blanc, 21% Gewurztraminer, 11% Other White. 100% California fruit with 23% from cool climate Monterey.

How was it made?

Long, cool, slow fermentation in stainless steel tanks turned fresh, juicy grapes into bright, aromatic wine.

Wood?

No oak. Fruity, fresh and lively.

Smells like -

...melon, pear, tangerine, rose petals, lychee, lemon zest.

Tastes like -

...the same fruit flavors that you smell - explode in your mouth. After a second or two, lush melon and sweet pear melt on your tongue. A lingering note of minerals finishes the sip.

Happy Winemaker

Aaron

Appellation

California

Alcohol

12.6%

Yummy with -

Seafood, salads, vegetables, light meats, fresh cheeses.

