



Product Information Sheet

Variety: EVS Windblown White

Blend: Viognier 43%, Roussanne 35%, Marsanne 22%

Vintage: 2018

Alcohol: 13.1%

Brix at Harvest: 22.8°

Acidity at Bottling: 7.1 g/l

pH: 3.47

Residual Sugar: 0.3%

Skin Contact: None

Yeast: Rhone 4600

Fermentation: 1 month at 57°

Aging: Lees aged for 4 months, stirred

Grapes Sourced From: Texas High Plains - Bingham, Lahey, & Timmons Estate

UPC Number: 0 90024 90660 3 750 ML Bottles/Case: 12 Weight LBS/Case: 36.3 Cases/Pallet: 44 Cases/Tie: 11 Ties

The 2018 EVS White is the first white wine to join the McPherson EVS - Earth Vine Sky – series of distinctive blends using French Rhone Valley variety grapes grown on the High Plains of Texas near Lubbock. The blend - 43% Viognier, 35% Roussanne and 22% Marsanne - was given limited lees contact in neutral oak for more complexity and a richer mouth feel. The wine is elegant and dry with a pleasing balance of fruit and acidity. It is a great companion to roast chicken, baked or grilled seafood and pasta in a light cream sauce.

