

Blanc du Sharkey 2020

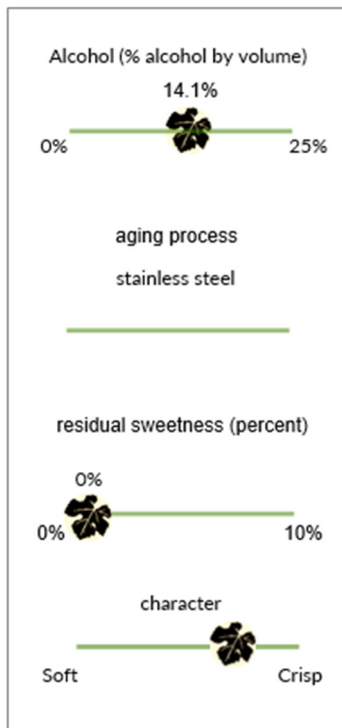


WINEMAKER NOTES

There are many reasons why a winemaker may choose to blend different grape varietals together. Sometimes the winemaker is looking for specific color, bouquet, or flavor that can only be achieved by blending. Other times it is just good fun to blend two or more wines together and see happens. In this blend estate grown Blanc du Bois and Chardonal were fermented together to achieve the perfect balance of aromas and flavors.

TASTING NOTES

With a color of pale straw this fragrant blend starts off with a vibrant aroma of tropical fruit, white peach, and soft rose. Flavors of peach carry over to the palate accompanied by star fruit and a hint of ginger. Soft acidity brings about a zesty finish of tropical tangerine.



TECHNICAL NOTES

Varietals & Vineyards:

51% Blanc du Bois from Village Creek Vinyard, Burleson TX
49% Chardonal from Village Creek and Jlor Vineyards, Burleson TX

Harvest Date:

July 18, 2020

Aging:

100% Stainless steel
Bottled: April 2, 2021

Food Pairing

Pair with camembert cheese, Caesar salad, crab cakes, chicken Florentine, white bean and sausage soup or grilled pineapple.