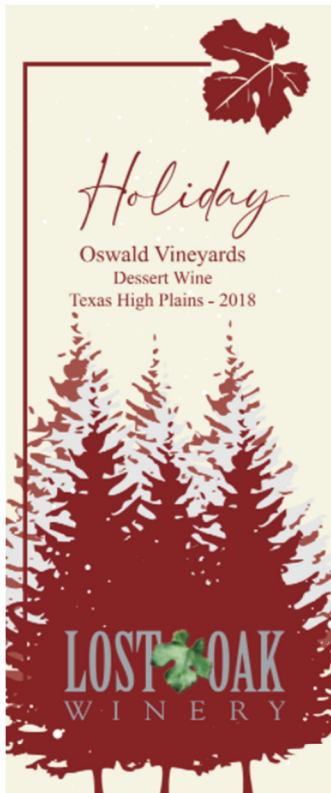


# White Holiday 2018



## WINEMAKER NOTES

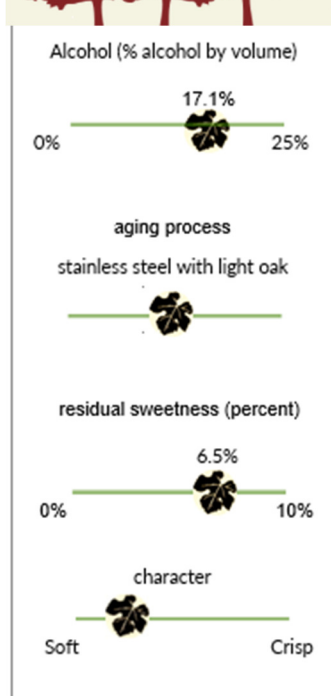
This dessert wine was made from grapes that were left on the vines past their peak harvesting point. This means that wine will often have a much higher sugar content and tend to have a higher alcohol content. The result is a silky-smooth sweet dessert unto itself.

Roussanne grapes were used to make this dessert wine. Roussanne is originally from the Rhone region in France. Unlike other white grape varieties, Roussanne berries tend to have a brownish hue when ripe. Roux is the French word for reddish-brown and is thought to be the origin of the varietal's name. With its characteristic pear and spice aromas and flavors it was a natural choice for Lost Oak's White Holiday dessert wine.

## TASTING NOTES

The White Holiday greets you with a bright honeyed color that clings delicately to the glass. It starts off with rich aromas of pear cider with a hint of clove and ginger. Flavors of candied Meyer lemon rind and notes of caramel apple. The finish is smooth yet spicy, with just a touch of cinnamon.

## TECHNICAL NOTES



### Varietals & Vineyards:

100% Roussanne from Oswald Vineyards Brownfield, TX

### Harvest Date:

August 28<sup>th</sup>, 2018

Brix: 27.5

### Aging:

Stainless steel with light oak

Bottled June 22<sup>nd</sup>, 2019

### Food Pairing:

Pair with all your favorite holiday desserts, or warm it up with spices and apple cider.