

Quartet 2021



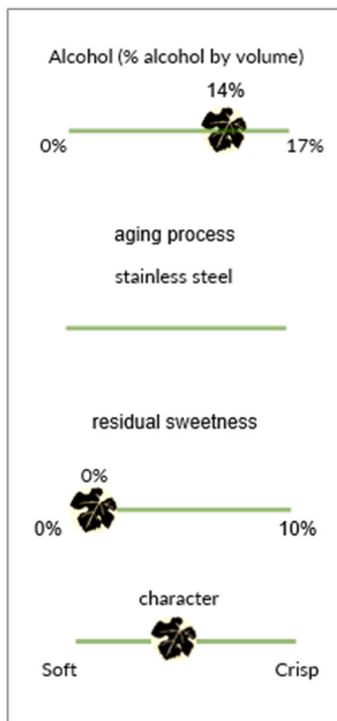
WINEMAKER NOTES

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 we used 4 different varietals to achieve the perfect balance of aromas and flavors to create a wonderfully dry and diverse white.

TASTING NOTES

Four varietals combine to create a treat for the senses. This wine starts with the light hue of gentle sunshine. The wonderful aromas of crisp green apple, white peach, and honey are not shy. Flavors of pear and ripe honey glob melon are mixed with a crisp key lime and grapefruit finish.

TECHNICAL NOTES



Varietals & Vineyards:

64% Viognier from Diamante Doble Vineyard, Tokio TX
24% Trebbiano from Paka Family Vineyard, Brownfield TX
8% Chardonnay from Lost Oak Vineyard, Burleson TX
4% Malvacia Binca from Lost Oak Vineyard, Burleson TX

Harvest Date:

Summer of 2021

Aging:

100% Stainless steel
Bottled March 3, 2022

Food Pairing

Citrus marinated shrimp cocktail, seafood paella, chicken carbonara, portobello mushrooms in white wine sauce, white chocolate panna cotta.