

2018



## C O N T R A S T

In France, these varietals from Bordeaux, Loire and Burgundy are competitors; in Paso Robles, their opposing terroirs and characteristics work in harmony to deliver a stunningly unique wine.

Crafted in a Chablis manner, the acidity and brightness are garnered from the Chardonnay.

The Sauvignon Blanc is allowed an extended ripening to bring about tropical notes. From two contrasting varietals comes a chalky wine with a richness from the stirring of the Chardonnay lees balanced by crisp fresh notes of the Sauvignon Blanc and a minerally driven, palate coating finish.

**AVA:** Santa Maria, Adelaida

**VINEYARDS:** Solomon Hills, Parrish Family

**DRINKING WINDOW:** Now to 2028+

**ALCOHOL:** 13.6%

**FERMENTATION:** Co-fermented 3 weeks in Stainless Steel

**AGING:** 6 months in 25% New French Oak

**RECOMMENDED CELLAR TEMPERATURE:** 55-60° F

**RECOMMENDED SERVING TEMPERATURE:** 52-54° F



### TASTING NOTES AT TIME OF RELEASE

2018 Contrast offers outstanding notes of white peach, white flowers, and a hint of lime. It's medium-bodied, fresh, and focused on the palate, and it's going to gain a touch more mid-palate weight.



### THE BLEND

60% Chardonnay  
40% Sauvignon Blanc