

2019



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 2024+

ALCOHOL: 13.9%

FERMENTATION: 3 weeks in Stainless Steel

AGING: 6 months in 30% New French Oak

RECOMMENDED CELLAR TEMPERATURE: 55-60° F

RECOMMENDED SERVING TEMPERATURE: 52-54° F



TASTING NOTES AT TIME OF RELEASE

The 2019 Contrast checks in as an eclectic blend of 64% Chardonnay and 36% Sauvignon Blanc. Offering bright lemon, salted citrus, and a kiss of mint, it's bright and racy on the palate, with a clean, balanced, undeniably delicious style.



THE BLEND

64% Chardonnay
36% Sauvignon Blanc