

2020



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 2025+

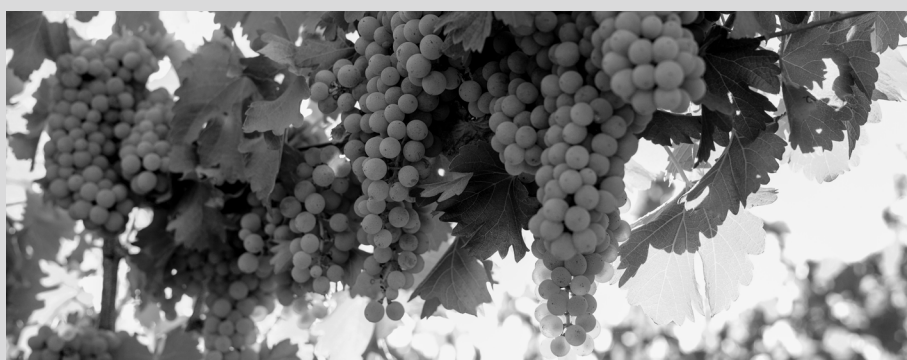
ALCOHOL: 13.5%

FERMENTATION: 3 weeks in French Oak & 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

2020 Contrast is medium-bodied, crisp, and incredibly pure, with a lot of salinity in its crushed citrus, white flower, and honeysuckle-like aromas and flavors. The balance is spot on with bright acidity.



THE BLEND

69% Chardonnay
31% Sauvignon Blanc