

2021



## 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, Edna Valley, Adelaida

**VINEYARDS:** Solomon Hills, Greengate Ranch, Bien Nacido, Parrish Family

**DRINKING WINDOW:** Now to 2028+

**ALCOHOL:** 13.5%

**FERMENTATION:** French Oak & 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

This vintage shines in the glass, a very enticing hay color scintillating with streaks of green. The nose is reminiscent of fresh apples, with a touch of guava. Once the initial aromas settle, the nose is awakened by notes of lemon swirl. On the palate this delicate yet minerally driven wine is lively with bright acidity and notes of pineapple and fresh exotic fruits. The texture is fresh and lively with a distinct but pleasant touch of chalky minerality.



### THE BLEND

74% Chardonnay  
26% Sauvignon Blanc

