



The consummate rule breaker, exotic, decadently textured and electrically framed, either under a Bordeaux-esque or a Rhône-esque vintage spell.

THE PARING WHITE 2012

72% sauvignon blanc, 22% sémillon, 6% viognier
1/3 new French oak (Taransaud, Sylvain, Ermitage),
1/3 neutral French, 1/3 stainless steel for 10 months
Bottled unfinned and unfiltered
824 cases produced

WINEMAKER TASTING NOTES: Subtle and inviting nose of grilled white peach, dried chamomile, hazelnuts and the classic Paring White lemon curd notes. Immediately mouthwatering and electric on the palate. Sleek and focused attack with a persistent thread of ripe stone fruit that is balanced by a wonderful backbone of bright acidity and a driving mineral brininess. A wine of purity and pleasure. Tremendous length on the refreshing finish.

90 POINTS

Review by Jeb Dunnuck *The Wine Advocate* #214 August 2014

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