



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

THE PARING WHITE 2011

64% sauvignon blanc, 28% semillon, 8% viognier
1/3 new French oak (Taransaud, Sylvain, Ermitage),
1/3 neutral French, 1/3 stainless steel for 10 months
Bottled unfinned and unfiltered
721 cases produced

WINEMAKER'S NOTES: Rich, decadent and hedonistic like the Paring Whites of the past, but the 2011 differentiates itself by its heightened sense of lightness and freshness. It has the telltale aromatic notes of lime zest, honey, chamomile, honeydew, fresh cut grass and pear, but the level of mouthwatering acidity takes it up a notch. Some savory notes and saltwater brininess add layers of complexity. On the palate it displays candied pineapple flavors and a backbone defined by Sauvignon Blanc minerality. Herbal, but at the same time so deeply defined by fruit. A gentle phenolic grip adds texture and length. A distinctive creaminess echoes on the finish.

90 POINTS

Review by Jeb Dunnuck *The Wine Advocate* #208 August 2013

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