



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

THE PARING WHITE 2010

76% Sauvignon Blanc, 13% Sémillon, 11% Viognier
100% California

Aged in equal thirds new French oak, neutral French oak and stainless steel barrels for 10 months.

Coopers include Sylvain, Saury and light toasted Ermitage barrels

957 cases produced

WINEMAKER'S NOTES: In this wildly unusual blend, one finds a fascinating balance of herbal, tropical and mineral elements. Though only 13% of the blend, The Paring is strongly influenced by the richness of the Sémillon. On the nose it combines with the Sauvignon Blanc to create notes of white flowers, pineapple, pear, sage and fresh cut grass. The Viognier is also active on the aromatic side with vivid honeysuckle notes. The round, supple mid palate exhibits white peach flavors alongside a hint of oak toast and subtle, mouthwatering grip. Bright, vibrant acidity from the Sauvignon Blanc forms the backbone and leads to a fresh, cleansing finish.

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