



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

### THE PARING WHITE 2009

66% sauvignon blanc, 22% viognier, 12% sémillon  
1/3 new French oak (Taransaud, Sylvain, Ermitage),  
1/3 neutral French, 1/3 stainless steel for 10 months  
Bottled unfined and unfiltered  
489 cases produced

WINEMAKER'S NOTES: Hedonistic, lifted layers of ripe nectarine, petrol, jasmine, passion fruit and cinnamon spiral out of the glass as all three grapes—sauvignon blanc, sémillon and viognier—shine in unison. On the palate, the bright acidity and focus of the sauvignon blanc dominates the attack and anchors the wine's balance, while the density and elegance of the sémillon enters on the mid palate with a lush, weighty quality. Viognier's richness and exotic ripe fruit nuances take hold on the finish. The 2009 is an astonishingly rich and complete white blend that manages to combine palate weight, explosive aromatics and delicate acid balance into one bottling.

# THE PARING