



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

#### THE PARING WHITE 2008

55% Sauvignon Blanc, 28% Sémillon , 17% Viognier  
1/3 new French oak (Taransaud, Sylvain, Ermitage),  
1/3 neutral French oak, 1/3 stainless steel  
Bottled unfinied  
375 cases made

WINEMAKER'S NOTES: Ripe and complex nuances of honeysuckle, white peach, dried apricot and tropical fruit. Floral, perfumed and exotic. Dense and decadent on the palate with strong notes of peaches and cream. Viognier jumps out on the nose, while Sémillon lends richness and density to the mid-palate. The Sauvignon Blanc sings on the finish with strong acidity and an herbal addition. Finish reminiscent of peach nectar.

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