



Alcohol label %: 12.0 | pH: 3.16 | Acidity (TA): 8.17 | Residual Sugar (g/L): 46.0



Fruit from 3 farms compose this elegant wine

#### Harvest

Hand harvested October 28th and 29th

## Winemaking

Light pressing, relatively quick ferment, almost no lees contact before cross flow filtering and bottling

# **Appearance**

Straw yellow

### Nose

Apricot, honey

### **Palate**

Sweet up front and then bright acidity in the back of the mouth creating excellent balance

# **Food Pairing**

Excellent with a Thai Stir Fry like Pad Graw Prow or Mexican Street Tacos with a touch of heat

