



Harvest Dates: October 11th - 21st, 2022 | Alcohol label %: 12.0 | Residual Sugar (g/L): 1.5 | Serving Temperature (°C): 48.0

Growing Conditions

A cool spring left briskly as temperatures soared into summer. Optimally timed long sunny days with cool nights enhanced ripening and presented fruit characters with floral bouquets, fresh orchard fruits, and balanced acidity.

Harvest

October was met with harsh weather and brought windstorms, hail and snow through mid October. Finally, our harvest window had arrived as the weather cleared and skies opened up. We were given some comfortable warm days to finish the harvest and extra time for vines to shut down properly as the weather eased along a perfect fall weather curve.

Winemaking

100% steel

Appearance

Pale Lemon

Nose

This Alsace inspired blend is soft and velvety with orchard fruit, and jasmine.

Palate

Honeysuckle, white peach and lime zest.

Food Pairing

Roasted Vegetable Tart: A savory tart filled with roasted vegetables such as butternut squash, sweet potatoes, onions, and carrots is a hearty and satisfying pairing for this beautiful blend.

