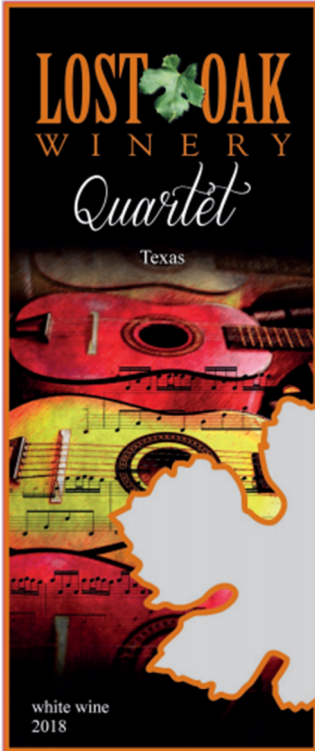


Quartet 2018



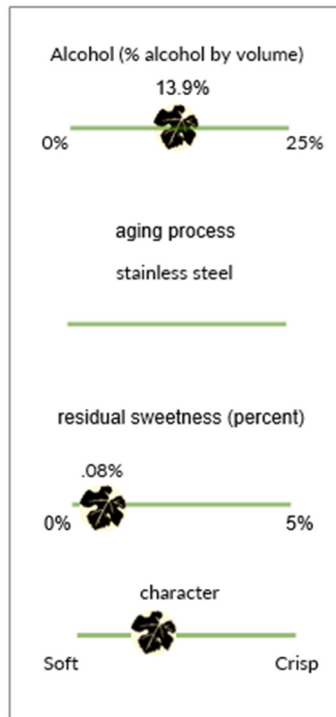
WINEMAKER NOTES

There are many reasons why a winemaker may choose to blend different grape varietals together. Sometimes the winemaker is looking for specific color, bouquet, or flavor that can only be achieved by blending. Other times it is just good fun to blend two or more wines together and see happens. In this blend we used 4 different varietals to achieve the perfect balance of aromas, and flavors to create a wonderfully dry and diverse white.

TASTING NOTES

Four varietals combine to create a treat for the senses. This wine starts with wonderful aromas of lemon drops and flavors of cactus fruit and soft citrus that all blend together to make the perfect summertime wine.

TECHNICAL NOTES



Varietals & Vineyards:

50% Orange Muscat from Diamante Doble Vineyards, Tokio TX
31% Malvasia Bianca from Burning Daylight Vineyards, Rendon TX
16% Chardonel from Post Oak Vineyards, Burleson TX
3% Vermentino from Burning Daylight Vineyards, Rendon TX

Harvest Date:

July and August 2018
Bottled May 17, 2019

Aging:

100% Stainless steel
Bottled May 17, 2019

Food Pairing

Parmesan and spinach orzo, chicken fettucini alfredo pasta, shortbread cookies.