



# Quintet 2014

## TASTING NOTES

An enticing blend of five grape varietals. Starting with a nice floral nose and a touch of rose petal melds into a smooth bodied wine with layers of ripe fruit and tones of crisp citrus.

## PRODUCTION NOTES

This wine is made up of five white varieties harvested from July through August 2014. All the fruit was whole cluster pressed and fermented in stainless steel at 60 degrees F on VL1 yeast. The wine was stabilized and then bottled at Lost Oak Winery.

## TECHNICAL NOTES

### Varietals & Vineyards:

29% Muscat Canelli: Post Oak Vineyards, Lost Oak Winery, Burleson, TX

24% Chardonnay: Post Oak Vineyards, Lost Oak Winery, Burleson, TX

23% Malvasia Bianca: Burning Daylight Vineyard of David &

Missy Gudal, Rendon, TX

14% Viognier: Burning Daylight Vineyard of David & Missy Gudal, Rendon, TX

10% Vermentino: Burning Daylight Vineyard of David & Missy Gudal, Rendon, TX

### Harvest Date:

July 26 - August 30, 2014

### Aging:

100% Stainless steel for 7 months

Bottled March 5, 2015

### Food Pairing:

Fish including salmon, shrimp, oriental chicken, apple pie

Suggested Retail Price: \$18.95

Wholesale Price: \$13.27

209 Cases Produced

UPC: 857699003597

SKU: W12QUINTE1415

