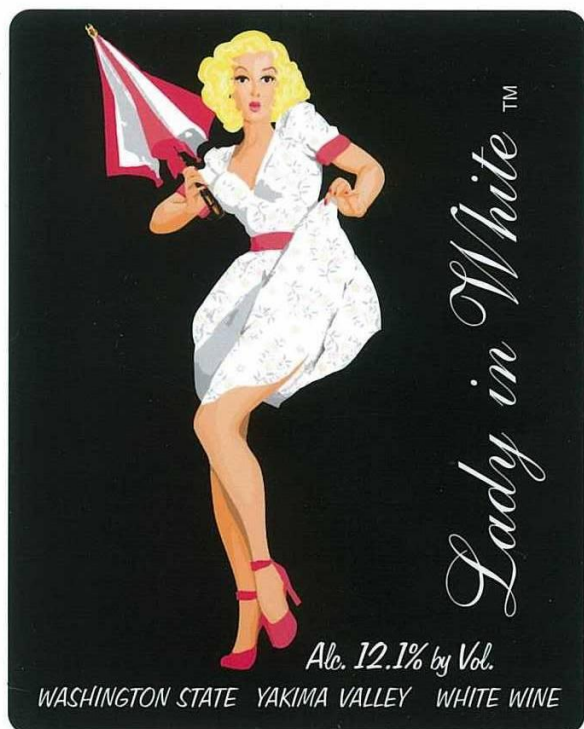


# Kestrel

VINTNERS

## LADY IN WHITE 8<sup>TH</sup> EDITION



### Vinification:

Our white table wine has traditionally been a blend of Viognier, and Gewürztraminer, with a splash of Pinot Gris. This year a touch of Muscat also found its way in. The grapes were harvested simultaneously and blended as juice in the fermenter. The juice underwent a cool slow fermentation using Côte de Blanc yeast. The combination of these factors helped to preserve the fine fruit and floral qualities of the varieties. The fermentation was stopped at 0.8% Residual Sugar. The resulting wine is a marriage of spice and floral elements.

### Winemaker's Notes:

The color is a pale. This wine possesses hints of baking spices from the Gewürztraminer and floral elements from the Viognier. In the nose you will find apple pie spice, poached peaches, honeysuckle, and jasmine. Flavors of sweet citrus, lemon, lime, tangerine, guava and hints of caramelized meringue will excite your taste buds. The acidity of this bright wine balances perfectly with the sweetness, allowing for a lingering finish of sweet clover honey.

**Blend:** 70% Viognier, 17% Gewürztraminer, 2% Muscat, and 11% Pinot Gris

**Vineyard Source:** 98% Kestrel View Estate Vineyard and 2% Outlook Vineyard

### Food Pairings:

Aromas of baking spices & floral elements along with flavors of sweet citrus, guava & honey accompanied by bright acidity

"I MAKE WINE FOR BIRTHDAYS, ANNIVERSARIES, AND MONDAYS."

– Flint Nelson, winemaker

509 | 786 | CORK (2675)