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2023 PEARL SAUVIGNON BLANC

This vintage of **Pearl Sauvignon Blanc** is loaded with aromas of minerally melon, lemon zest, tarragon, and fresh cut hay. Mouthwatering acidity envelopes delicious flavors of kiwi, lemongrass, chamomile, honeysuckle, white grapefruit, and honeydew melon. Like the Phoenix, Pearl rises with intense, balanced, electric and arresting complexity.

Food pairing: anything from the ocean, but oysters for sure. Crottin de Chavignol goat cheese.

Movie pairing: *The Wizard of Oz*

FOUNDERS' NOTES

Pearl was Kelly's first solo wine project, spawned in 2009 from her love of New Zealand Sauvignon Blancs. **Pearl** was named in honor of Kelly's fictitious great grandmother who drove around in a pearl Cadillac convertible and drank Tennessee whiskey. The style is both mineral and fruit driven, like if Sancerre and New Zealand made a Sauvignon Blanc baby.

Grapes 100% Sauvignon Blanc

Vineyard Harvested from elite vineyard sites in the Yakima and Columbia Valley

Appellation Columbia Valley

Aging Fermented in stainless steel and smaller tanks

Alcohol/TA/pH 13.5%/0.56/3.28

Cases 1992

