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2025 PEARL SAUVIGNON BLANC

2025 Pearl Sauvignon Blanc opens with a blast of pearl, mineral, citrus, fresh cut grass, and lemon curd. The almost tender texture guides lovely flavors of pear, glorious pear, honeysuckle, slate, lime and muskmelon. **WARNING:** this beauty is so delicious you may think the bottle somehow has a leak. Know that feeling?

Food pairing: anything that lives in 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 Olsen, Sagemoor, Wallula

Appellation Columbia Valley

Aging Fermented in stainless steel and smaller tanks

Alcohol/TA/pH 13.5%/0.50/3.46

Cases 2055

SRP \$28

