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2024 PEARL SAUVIGNON BLANC

Pearl Sauvignon Blanc attacks with a nose of petrichor, tangerine zest, thyme, and lemongrass. Its silky texture swaddles succulent flavors of white grapefruit, crushed stone, lime and honeydew melon. From the spectacular 2024 vintage, this beauty is electric, supple, balanced and compelling.

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 Oasis

Appellation Columbia Valley

Aging Fermented in stainless steel and smaller tanks

Alcohol/TA/pH 13.5%/0.45/3.46

Cases 2015





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