

Non-Vintage Fleur Sauvage

39% Orange Muscat, 17% Semillon, 16% Viognier, 15% Sauvignon Blanc, 10% Marsanne, 3% Chardonnay

Directly translating to “Wild Flower”, Fleur Sauvage is made to be just that; floral, perfumed and wild. Made in an off-dry style, this wine has pronounced intensity with notes of orange blossom, acacia, honeysuckle, pear, apricot and peach. With enough acidity to balance to sweetness, this wine served well chilled would make a great accompaniment to many dishes.

Pairings:

- Spicy thai curries or noodles
- Smoked salmon
- Sharp cheese

Vintage:

Many people view a non-vintage wine as lesser quality than as a designated vintage. However, some of the finest wines in the world can be non-vintage, such as Champagne. Many vintage year wines across the world are blended with wines small amounts of wine from different vintages for many reasons. Mainly, this technique is used to enhance the fruit profile of the wine and to add natural freshness and acidity to an older wine. Each vintage adds a layer of complexity to this wine that would be difficult to recreate with other techniques.

Vineyards:

The wine is a blend of Farmhouse Vineyards, Bingham Family Vineyards, Lahey Vineyards and Reddy Vineyards, all located in the Texas High Plains AVA.

Technical Details:

Aged in 100% Stainless Steel

14.0% ABV