

MORE TIME FOR WINE

TASTING NOTES

This is a markedly complex wine with aro Asian pear, star fruit, some lean lemon notes, with very subtle hints of fresh cc sea salt, and Thai basil. The mouth entry and supple, and there are flavors of marmalade and acacia honey (very subtle a white floral component. The finish flow an ethereal chalkiness that drifts graduall

FOOD PAIRING

Enjoy this food-friendly wine with lightly scallops or other favorite shellfish, past cream sauces, Thai curries, or rich dish pan-seared foie gras.

