



*"You will love the 'Legacy of Quality'
we have put in every bottle."*

- JIM SAUNDERS & STEVE HEARST

2017 *THREE SISTERS CUVÉE*

Tasting Notes:

The limestone-laden soils gifted mouthwatering acidity to this vintage of the Three Sisters Cuvee, while the hot Paso Robles sunshine delivered beautifully developed flavors. The nose leads with aromas of honeysuckle, dried straw and minerality. We fermented then aged in predominantly neutral oak barrels to build richness and balance the firm acid profile. Along with hints of medium toasted oak, flavors of lychee, gooseberry and apricot delight on the palate. This is a white wine of exceptional depth and will age gracefully over the next 5 years should you choose to lay a few bottles down.

Appellation: Paso Robles

Composition: 36% Roussanne, 34% Grenache Blanc, 20% Viognier, 7% Picpoul Blanc & 3% Marsanne

Technical Data:

Alcohol: 14.4%

Total Acidity: .64 g/100 mL

pH: 3.39

Cooperage: 10% once used French Oak & 90% neutral oak

Bottled: June 2018

Released: August 2018

Net Contents: 750 mL

Pack Size: 12/Case

Suggested Retail Price: \$22

