



F O X T A I L

WHITE TABLE WINE

• A P P E L L A T I O N •

California

• G R A P E S O U R C I N G •

Grapes for Foxtail White were drawn across some of the best California roaming areas for red foxes which also happen to be great growing areas for white grapes, California's Central and North Coast. Grapes from these coastal areas experience warm days and cool nights, and ripen to full maturity with balanced flavors and crispness. Just the kind of grapes that Foxtail's fox likes best.

Grape Sourcing: 16% Central Coast, 20% Sonoma County, 10% Mendocino County AVA, 54% California

• V I N T A G E •

The advantage of a Non-Vintage wine is that it allows the winemaker the most freedom to select the best flavor components across vintages. It also offers a better value since you're not paying a premium for any given vintage. Foxtail White combines several different vintages of wine in order to create a blend that marries ripe, young intense fruit flavors with more mellow, complex flavors.

• W I N E M A K I N G •

The wine reflects an artist's palette of various varietals that each contributes a unique flavor component to the finished blend. Pinot Gris and Chardonnay provide richness, pear and light citrus flavors. Sauvignon Blanc provides spicy, citrusy flavors and crispness, while Muscat adds ripe fruitness and a floral bouquet.

Varietal blend: 32% Pinot Gris, 32% Chardonnay, 21% Sauvignon Blanc, 16% Muscat Alexandria

• W I N E M A K E R ' S N O T E S •

Delicate honeysuckle and citrus notes on the nose, with expansive citrus, ripe pear and golden apple flavors. The wine is fruity on the palette yet finishes crisp. It pairs well with exotically seasoned or spicy dishes such as Thai or indian curry, chicken satay, or cuban pulled pork.