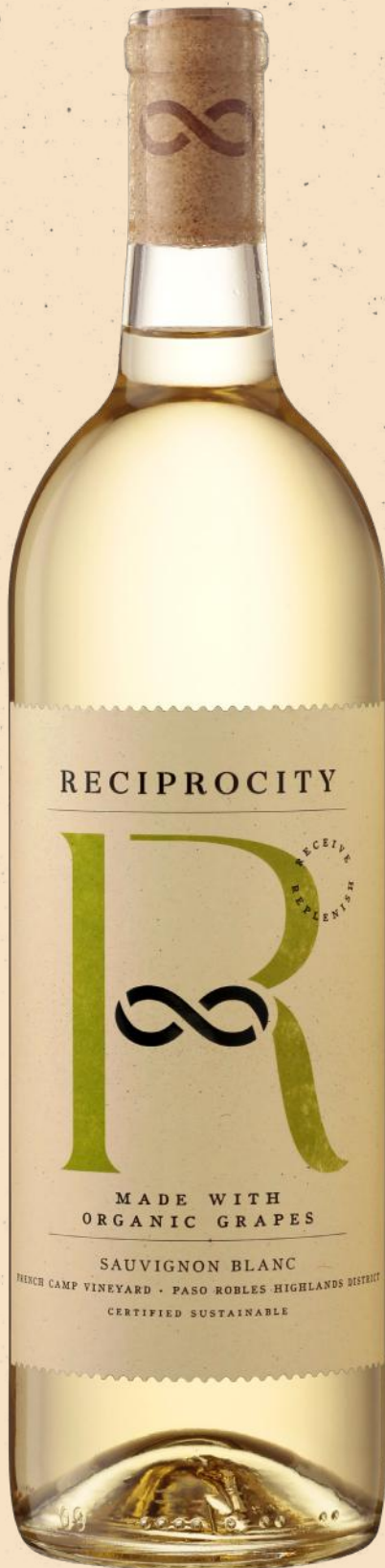


RECIPROCITY



MADE WITH ORGANIC GRAPES



SAUVIGNON BLANC

VINTAGE: 2022

APPELLATION: PASO ROBLES HIGHLANDS DISTRICT

VINEYARD: FRENCH CAMP VINEYARD

FERMENTATION:

YEAST = B0213

STAINLESS STEEL TANKS AT 55F

GRAPES

100% SAUVIGNON BLANC

AGING

SUR LIE AGING FOR 4 MONTHS

WINEMAKER NOTES

DELECTABLE AROMAS OF TROPICAL AND EXOTIC FRUITS. GUAVA, PASSION FRUIT, MANGO AND PINEAPPLE ALL JUMP FROM THE GLASS. NOTES OF WET STONE DANCE ON YOUR TONGUE LEADING TO A RICH, VISCOUS FINISH.

FOOD PAIRING

ROASTED BEETS & GOAT CHEESE SALAD, CHICKEN PICCATA OR SEAFOOD CIOPPINO.

CERTIFICATIONS:



NUTRITIONAL INFO AVILABLE

UPON REQUEST

SUSTAINABLY GROWN
WHAT WE RECEIVE WE REPLENISH



OUR GRAPES ARE RESPONSIBLY GROWN
AND OUR WINES ARE CRAFTED TO BE A PURE
EXPRESSION OF FRUIT AND VINEYARD.