



CUATRO DIAS



MOONDANCE 2013

SOURCE: Santa Ynez Valley

VARIETAL CONTENT: 53% Grenache Blanc, 35% Roussanne, 12% Viognier

Neutral Oak Barrels

PRODUCTION: Only 75 cases produced

ALCOHOL: 14.1%

TASTING NOTES: Presents a pale straw color w/glints of green. The nose offers mild floral scents of dried apricots, pear & apples w/hint of citrus. The fruit essences are joined in the palate by touches of key lime & the creamy tartness of kumquats. The acidity of the Roussanne grapes melds with the Grenache Blanc fruit & the notable viscosity of the Viognier to produce a rich, medium-bodied vino with a smooth & lingering clean finish & notes of citrus. An elegant & sophisticated wine for all occasions!

SUGGESTIONS: An excellent foil for most appetizers such as soft/medium cheeses, fruit & roasted nuts. Enjoy with a traditional Thanksgiving dinner or a warm day on the Patio. “Moondance” marries well with virtually all seafood from caviar to grilled shrimp or perhaps some seared jumbo scallops w/dollop of dill flavored crème fraiche, and capers.