APPELLATION
California

WINEMAKING PHILOSOPHY
Josh Cellars is a negociant brand, so we don’t own a winery or any vineyards, much like some of the world’s greatest chateaux in Bordeaux & Burgundy. We do, however, work with California’s best growers to build a superior wine blend. Our winemaker spent over a decade making sparkling wine at one of the world’s largest and most prestigious champagne houses, where blending distinct lots is essential to making great wine. Those experiences make him uniquely qualified to source and assemble wine blends of great character and complexity, in the signature Josh Cellars style: fruit-forward and rich, with approachable tannins and a long finish.

PROFILE
The nose exudes aromas of tropical fruits and citrus married with subtle oak notes. The palate is bright and fresh, with lingering flavors of juicy yellow peaches, lemon oil and crème brulée. The wine shows great, soft texture and finishes long.

SUGGESTED FOOD PAIRINGS
Try with shellfish appetizers like steamed mussels followed by cream-sauce based pastas, roast chicken, or grilled vegetables.

TECHNICAL DATA
Alc/Vol: 13.22%
pH: 3.52
TA: 5.9 g/L
RS: 3.16 g/L