**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**
Vibrant pale straw hues with hints in lime green. The nose shows succulent aromas of citrus blossom, honeydew melon and key lime pie over layers of melon, pear and crème brûlée which mingle with hints of ginger. The palate is fresh and bright, perfect for summer nights on the porch.

**SUGGESTED FOOD PAIRINGS**
This is a natural pairing for seafood, pastas, and cheese. Try this wine with sautéed scallops, fettucine alfredo, or roasted butternut squash.

**TECHNICAL DATA**
AlcNol: 12.5%
pH: 3.43
TA: 5.6 g/L
RS: 1.0 g/L