



## CUVÉE BLANC

### Technical Information

Appellation: Lodi

Varietals: 58% Riesling, 36% Chardonnay, 6% Muscat

Case Production: 300

Alcohol: 12.5%

### Tasting Notes

This expressive blend opens with an enticing bouquet of ripe apricot, sun-warmed stone fruit, and a subtle hint of toasted nuts. The aromas suggest both richness and restraint, offering a glimpse of the wine's layered depth and complexity. On the palate, a slightly oily texture and gentle sweetness create a sense of roundness and warmth that draws you in.

The wine's off-dry character is beautifully balanced by a touch of salinity and vibrant acidity, giving it freshness and lift. This interplay of richness and minerality makes it a versatile partner at the table. It carries the hallmarks of an aromatic white—smooth, concentrated, and full of nuance—while maintaining an approachable charm that invites another sip.

Culinary pairings shine with dishes that echo its texture and aromatic profile. Think seared scallops with citrus beurre blanc, roasted chicken with apricot glaze, or a creamy Thai curry with coconut and lemongrass. For a vegetarian option, try it alongside butternut squash risotto or an herbed goat cheese tart, where the wine's fruit and saline notes enhance both savory and sweet elements in the dish.

Suggested Retail Price: \$36

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