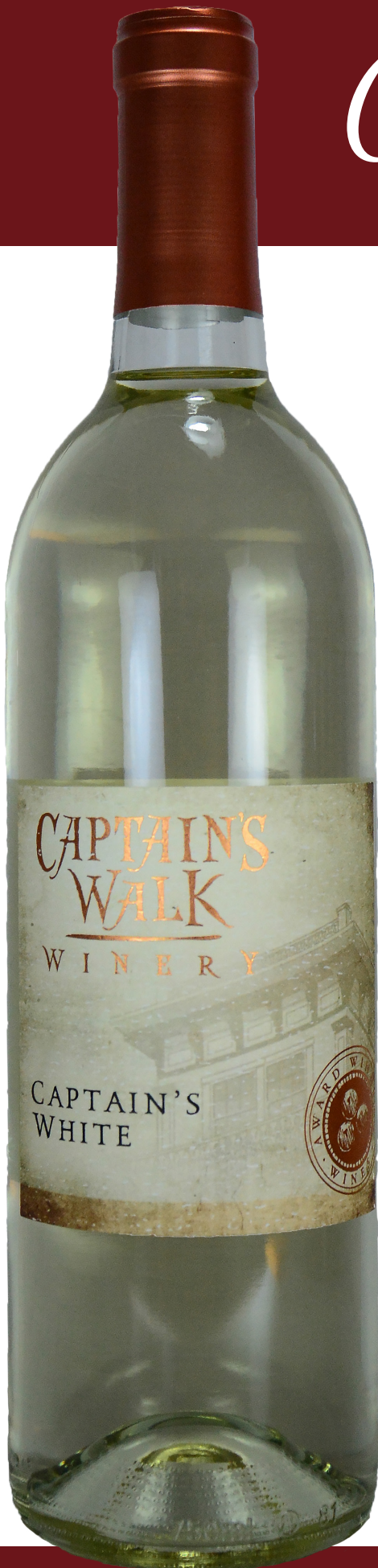


# Captain's White



## DESCRIPTION:

Thirst quenching and vibrant, Captain's White expresses a sweet honey and fruit laden nose with aromas of rose blossoms and nectar. Layers of succulent tropical fruit, white peach, pineapple, and pear lead to a stunning finish with its racy acidity; flavors of gooseberry, guava, and citrus leave your taste buds asking for more.

## PRODUCTION METHOD:

A blend of three vibrant white varietals, Seyval, Riesling, and Gewurztraminer, work together in harmony. All are cool fermented in stainless steel to retain fruit and enhance bouquet.

## PAIRINGS:

Captain's White has a brightness and balance that make it delicious with an astonishing range of foods. The tropical feel of this wine balances the heat of rich, spicy foods like Asian or Mexican inspired dishes. Captain's White pairs well with Aged White Cheddar, Parmesan and Gruyère.

## INSPIRATION:

Captain's White was created to be the flagship white wine for Captain's Walk Winery. Light, fun, fruity, and great for every day consumption.

Grapes: Seyval, Riesling, Gewurztraminer

Serving Temperature: 46° F

Cellar Life: 1-2 years

Appellation: New York & Washington

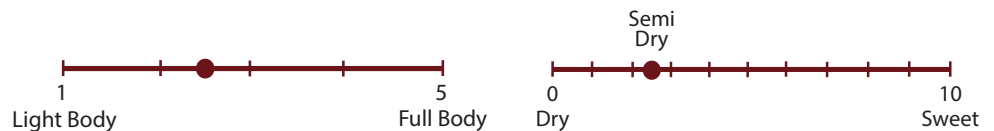
Residual Sweetness: 2.6%

Alc. By Volume: 12.8%

Product UPC: 728284010095



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## OUR MISSION:

To create an innovative and diverse wine experience.

