

Disappearing Treasure



DESCRIPTION:

A sweet dessert style wine that is a blend of two late harvest varietals. This perfect union of Riesling and Gewurztraminer displays mellow flavors of pear, honey, melon and peach. One of our most unique wines, this is meant to be celebrated and treasured.

PRODUCTION METHOD:

The finest late harvest grapes were sourced for the perfect concentration of sweetness and mellow fruitiness. This wine is slowly fermented in cooled stainless tanks.

PAIRINGS:

This late harvest wine can be paired with blue-veined cheeses or Mascarpone. It also pairs well with custard style desserts, such as crème brûlée, as well as combined fruit and caramel desserts. Fondant, buttercream, and white chocolate should not be overlooked for a beautiful marriage of flavors.

INSPIRATION:

Disappearing Treasure was created to be the highlight of dessert. Rich mellow flavors that only develop on the vines, late into fall, are the true inspiration.

Grapes: Riesling, Gewurztraminer

Serving Temperature: 46° F

Cellar Life: 2-3 years

Appellation: Yakima Valley, WA

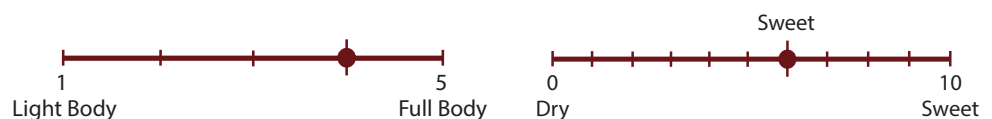
Residual Sweetness: 6.0%

Alc. By Volume: 10.5%

Product UPC: 728284010088



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OUR MISSION:

To create an innovative and diverse wine experience.

