

The Buoy

2021

Blend:

55% Chenin blanc

45% Semillon

Alcohol: 12% abv **TA:** 6 g/L **pH:** 3.41

Case Production: 903 cases

Date Bottled: 6/8/22

Grape Source(s):

Semillon - Inland Desert Vineyard, Columbia Valley AVA

Chenin Blanc - Willard Vineyard, Columbia Valley AVA

Aging: 100% Stainless steel aged

Winemaker Notes: Washington's 2021 harvest was marked by record-breaking heat during the growing season, resulting in low yields of high-quality fruit with small, ripe, flavorful berries. Combining crisp, floral chenin blanc and fruity, full-bodied Semillon, this blend is unconventionally juicy yet refreshingly delicate. Although this wine is technically dry, there is a whisper of residual sugar to soften the edges.

Awards:

Best of Class - 2023 San Francisco Chronicle Wine Competition

Gold - 2023 Great Northwest Wine Platinum Awards

Tasting Notes: This unconventionally blend of Chenin Blanc and Semillon is juicy yet refreshingly delicate.

Pairing Suggestions:

- Prosciutto-wrapped Melon
- Bacon-wrapped Scallops
- Oysters on the half shell

Price: \$18.00

Reviews: "The Buoy' is the perfect proprietary name for this imaginative blend of Chenin Blanc and Semillon. Like a buoy, the wine is bright, bobbing and helpful, especially if it is put on the table to accompany a pasta, from a reserved primavera to a sassy puttanesca." - Mike Dunne

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