

The Buoy White 2019

Blend:

56% Chenin blanc

44% Sémillon

Alcohol: 12.5% abv TA: 6.5 g/L pH: 3.37

Case Production: 917 cases

Date Bottled: 6/28/20

Grape Source(s):

Chenin blanc - Willard Vineyard, Yakima Valley AVA, Washington

Sémillon - Judkins Vineyard, Columbia Valley AVA, Washington

Aging: 100% Stainless steel aged

Winemaker Notes: In what is being viewed as a cooler, more challenging year in Washington state, we saw excellent ripening across all varieties for the vineyards we partnered with. For the 2019 vintage of Buoy White, we looked to continue the tradition of our successful pilot blend. Combining crisp, floral Chenin blanc and fruity, full bodied Sémillon, the resulting blend is unconventionally juicy yet refreshingly delicate. Although this wine is technically dry, there is a whisper of residual sugar to soften the edges.

Buoy Local and Cellardoor Winery are proud to partner to buoy our community. For each bottle sold, one dollar will be donated to Midcoast Habitat for Humanity.

Tasting Notes: Engagingly fruity, yet crisp and mouthwatering, our unique blend of Sémillon and Chenin blanc has notes of ripe apricot, white peach, and mandarin zest.

Pairing Suggestions:

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

CELLARDOOR
WINERY *Maine* 



1/06/2020