

WAVE HOG WHITE



WINE MAKER

Alphonse DeRose

ORIGIN DENOMINATION

Peralillo, Santa Ana, Colchagua Valley Chile

VARIETIES

Marsanne, Roussane, Viognier

ALCOHOL

14.0%

WINE MAKING

FERMENTATION

Natural yeast controlling temperature under 20°C (68°F)

AGEING

10% aged for 6 months in New French Oak Barrels

TASTING NOTES

COLOR: Brilliant White Gold

NOSE: Citrus, Passion Fruit, Pineapple, Wild-Flowers

MOUTH: Fresh Acidity, Complex, Full Bodied, Long Finish, Notes of Toast

RECOMMENDED FOOD PAIRINGS: Blue Cheese, Lobster, Crabmeat Cheesecake

***Serving Temperature** 11-12°C (52-54°F) Recommended put in fridge 15-20 min. prior to serving*

