



JAMIESON RANCH VINEYARDS

2017 REATA AURELIUS WHITE BLEND CALIFORNIA

RELEASE DATE

July 2018

APPELLATION

Sonoma Coast

VARIETAL

77.5% Muscat Canelli

15% Chardonnay

7.5% Sauvignon Blanc

AGING

100% Stainless Steel

AGING POTENTIAL

3-5 years

ALCOHOL 13.3%

RESIDUAL SUGAR 19.1 g/L

ACIDITY 6.05 g/L

pH 3.32

PRODUCTION 300 cases

SRP \$26

TASTING NOTES

Our Reata Aurelius White Blend will delight your senses with aromas of guava, peach, grapefruit and pineapple. Delicate notes of tropical fruits entice another sip. This wine was fermented solely in stainless steel tanks to create flavors that will have you reaching for another glass. Beautifully balanced sweetness with bright acidity and a creamy finish.

ESTATE CHEF'S PAIRING

This wine is a perfect complement to light cheeses.



JAMIESON RANCH VINEYARDS is the southernmost winery in the Napa Valley. The property's rolling hillsides and vineyards were formerly part of General Mariano Vallejo's Rancho Suscol in the mid-1800s. Today, the ranching tradition continues with cattle grazing the hillsides, an apiary, from which we source our estate honey, and our own miniature horses roaming the property.