

### REATA

# 2016 REATA AURELIUS WHITE BLEND CALIFORNIA

RELEASE DATE July 2017

APPELLATION

California

VARIETAL

75% Muscat Canelli 15% Chardonnay

10% Sauvignon Blanc

VINIFICATION

90% Stainless Steel

10% new French Oak (Sauvignon Blanc)

**AGING POTENTIAL** 3-5 years

**ALCOHOL** 13.28%

RESIDUAL SUGAR 15.5 q/L

ACIDITY 5.9 g/L

**PH** 3.48

**PRODUCTION** 175 cases

## REATA AURELIUS WHITE BLEND TASTING

Our Reata Aurelius White Blend will delight your senses with aromas of rose, peach, and orange blossom. Delicate notes of lychee fruit and honeydew 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 with bright acidity.

### ESTATE CHEF'S PAIRING

This wine is a perfect complement to light cheeses.



### **ABOUT REATA**

The name Reata comes from the Spanish word for "lariat." Handbraided and buried in earth to cure, each rope—like our wine— is individual to its maker, and to the land it was born out of.