

Edgefield
2010 White Rabbit
55% Oregon/45% Washington



Release date: August 8th 2011

Production: 647 cases
13.3% alcohol
3.34 pH
5.7 TA
.3 G/L Residual Sugar

Blend: 48% Viognier
37% Pinot Gris
15% Gewürztraminer

Tasting Notes: Originally created to be the sister blend of the Black Rabbit Red, our fifth vintage of White Rabbit continues in the same footsteps as a bright, fruit-forward blend that is easily enjoyable. A blend of 48% Viognier, 37% Pinot Gris and 15% Gewürztraminer the 2010 White Rabbit has aromas of fresh cut pears, white peaches and mandarin oranges. Light in body, with a bright juicy finish redolent of pear skins and guava, this is a great refreshing white for warm summer days.

Food Pairing: The 2010 White Rabbit can be enjoyed with many different kinds of cuisine. It is excellent with light seafood, like seared scallops, as well as seared ahi and ceviche. It would also make a great accompaniment to chilled soups and fresh summer salads. Try it with a caprese salad made from garden tomatoes and basil, fresh mozzarella and a simple vinaigrette.