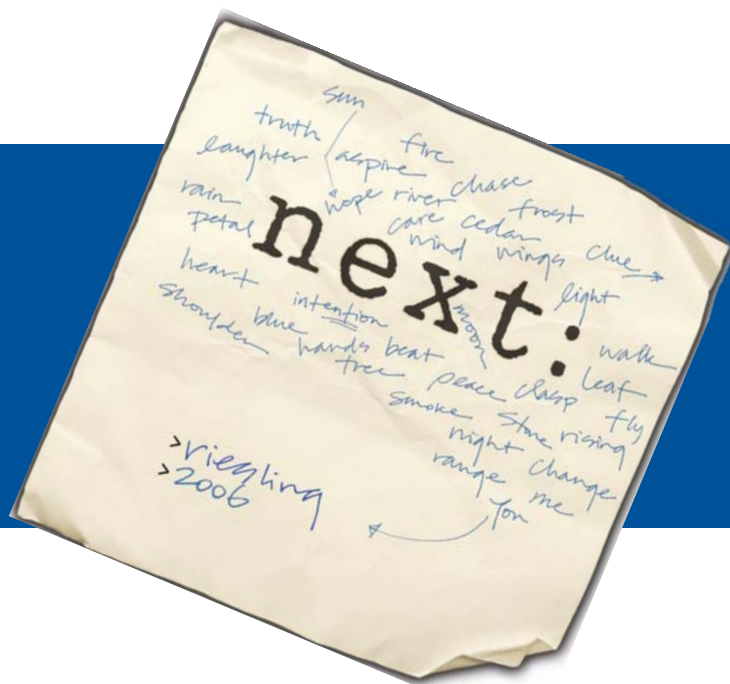


next:

next: is a statement
next: is a question
next: reminds us that
we always stand
at a crossroads,
that we are all poets,
all philosophers,
the makers and keepers
of our own dreams,
that we bring wine to our friends
that we might share both
wine and words together,
folded into a moment
on the edge of the next.



Tasting Notes

Color: Very pale straw with bright highlights.

Nose: Subtle and pure with citrus blossom taking center stage (orange with a touch of lime), backed by ripe peach and apricot elements.

Palate: A brisk, focused entry leads to flavors of peach, nectarine and just a hint of lime, all of which are framed nicely by a vibrant, mouthwatering acidity. Although the stonefruits dominate the middle palate, citrus and kiwi provide added interest. This wine finishes broadly as it warms in the mouth, and leaves the palate bright and refreshed.

Recommended pairings: A cleansing and refreshing accompaniment for sushi, this riesling would also pair beautifully with flatfish (sole, flounder, etc.) in a butter/cream sauce. Try also with crab or oyster preparations or with pasta accompanied by shellfish and cream sauces. It would also be an ideal candidate to pair with just fruit and mild, creamy white cheeses or cold chicken on a picnic.