



WINEMAKER'S COMMENTS

Floral infused honey and gently crushed roses leap out of the glass with explosive potential. Carrying seamlessly through to the palate the aromas are joined by flavors of apricots and nectarines, blood oranges and lots of citrus zest. Firm acidity keeps the residual sugar in check and provides a mouthwatering finish that demands you take another sip. For a dip into the exotic do not pair this wine with anything. Instead pour generous helpings over your favorite vanilla bean ice cream and enjoy the decadence.

**GORDON
BROTHERS**

Family Vineyards



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