

Trefethen

2019 QUANDARY

THE VINTAGE

The dormant season was wet with much more rain than usual before the skies cleared in April, just in time for budbreak. The weather in May was surprisingly cool and rainy again, slowing down the vine growth, and serving as a harbinger of the roller-coaster growing season that followed. The summer months alternated between warmer and cooler than average but, thankfully, the daily high temperatures rarely exceeded 100°F. September was warm and sunny, providing the perfect finish and all the grapes were in by mid-October.

THE WINE

Our Quandary white wine blend bursts with floral aromas, which lead to fresh, ripe tropical notes of passion fruit, guava, and mango. The slightly sweet finish is balanced by bright acidity.

FOOD AFFINITIES

This wine pairs beautifully with fresh herbs, seafood, green vegetables, and goat cheese. Chef Chris enjoys pairing Quandary with his dungeness crab salad spiked with young ginger and finished with fresh avocado.



VARIETAL
Riesling
Chardonnay
Sauvignon Blanc

APPELLATION
Oak Knoll District of Napa Valley

ESTATE VINEYARD
100% Main Ranch

HARVEST
August 21–September 20

ALCOHOL
12.0%

