

pro·mis·Q·ous

pro·mis·q·ous (prə-mĭs'kyōō-əs)

PQ

< california white table wine >

Are you ready to mingle?

May we present a casual dalliance with more than one partner – a sensual blend of:

Chardonnay, Chenin Blanc, Gewurztraminer, and other white varietals.

Grew up in...and this explains a lot –

100% California (23% from Monterey)

Winemaking.

This is why we are so darned attractive –

Long. Slow. Cool. Fermented in stainless steel tanks (to preserve our nubile bright expressive varietal aromatics).

Barrels –

No barrel aging in this vintage – to safeguard our purity. (Note: Aging is for old folks.)

Aromas –

Melon. Pear, Tangerine, Rose Petal, Lychee, Lemon Rind. Yummy. You smell good. Can I get your iPhone number?

Flavors –

See above. 90% of what we taste is what we smell. And that's a fact.

Food Pairing, Suggestions, Additional Comments?

Oysters. Caviar. Grilled cheese sandwiches. Omelets the morning after. Chicken Casserole. Fish tacos. Salads. Seafood. When you're in a light-hearted mood and want to drink light-hearted wine. Practice safe sipping.

