

BIG LUNCH 2021

WHITE WINE

Variety: 50% Chardonnay, 50%
Chenin Blanc

Alcohol: 12%

Vineyard: Forbidden Desert, New
Mexico

Harvest Date: August 12th, 2021

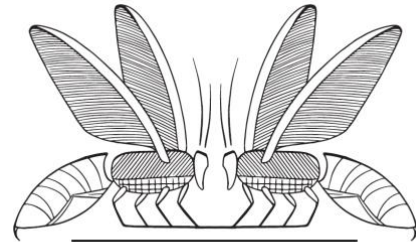
Bottling Date: February 9th, 2022

Process: Machine harvested.
Spontaneous ferment. Co-fermented
on skins in polyethylene egg for 6
months. No punch downs. 6-month
skin contact. Completed malolactic
fermentation. Added 30ppm total
SO₂ at bottling.

Total Cases: 79 cases

Tasting Notes: Pears, stone fruit,
peach pie. This wine is a texture
explosion.

Pairing Ideas: Fried rice, sushi, spring
rolls. Taco bell.



ALTA MARFA

1305 W. San Antonio St.
Marfa, TX 79843

