



Seven Angels Cellars

2014 Unorthodox

50% Grenache Blanc, 22% Viognier,
15% Picpoul Blanc, 13% Marsanne

The color of this wine is the shade of light straw. Bright kiwi and buttered popcorn on the nose. A crisp Asian pear mid palate, followed by a slightly tart, juicy finish. Serve chilled to enhance the fruit flavors. Good on a warm summer evening with fillet of sole or chicken picatta.



Silver Medal

2016 San Francisco Int'l Wine Competition & 2016 OC Wine Society



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