

APPELLATION: California

ALCOHOL: 11.0%

pH: 3.74

TA: 6.43 g/L



California Butterfly White Wine

IN THE VINEYARD

At Wattle Creek, we are committed to crafting distinctive wines that showcase unique terroirs through socially and environmentally responsible practices. We embrace sustainable viticulture and employ minimally invasive winemaking techniques. The grapes were thoughtfully selected from warm, sun-drenched, sustainably farmed vineyards across California.

TASTING NOTES

The nose is lifted and expressive, revealing bright aromas of orange blossom, sun-kissed citrus, and a hint of tropical florals. This elegant California White Wine is primarily composed of the Symphony grape—a uniquely Californian varietal known for its intensely aromatic character and naturally perfumed notes of peach, apricot, and spice. On the palate, this semi-sweet wine showcases a smooth, silky texture balanced by vibrant acidity, making it an exceptionally food-friendly option. Flavors of baked pear, candied lemon peel, and a touch of toasted vanilla unfold into a crisp, refreshing finish. With its lower alcohol content, this wine is ideal for easy sipping and warmweather enjoyment.

Pairs Well With

This wine pairs beautifully with savory and spicy dishes, offering a cooling contrast to flavors like Thai curry, Indian spices, or zesty shrimp tacos. Its bright acidity and floral aromatics also complement delicate seafood, creamy soft cheeses, and citrusy desserts like fruit tarts and lemon bars, enhancing both sweet and savory elements with every sip.