

PROVISIONER

WINE FOR THE PEOPLE

2014 PROVISIONER WHITE

THE GROUNDWORK

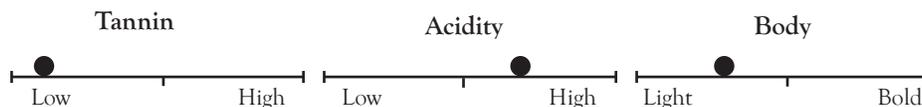
In early frontier days the small-town, general store was the social hub and lifeline for the hardy pioneers that settled the American Southwest. These stores, or provisioners, sold everything from nails to flour, blankets to whiskey. Arizona, despite our efforts to tame her, is still a wild place with many secrets lying just below the surface. The most recent discovery is the propensity for the vine to thrive here and to yield a fine nectar that is indisputably Southwestern. Provisioner wines capture and share the soul of this place, and they do so in the spirit of the old-time general store: they support new exploration, they push us into new territory and make this quest we are on a little more honest and enjoyable. And all of this without breaking the bank. Drink well. These are wines for the people!

THE VINTAGE

A warm winter and early spring led to earlier bud break in the vineyards, heightening our fears of frost (a common occurrence here in Arizona). Once we were past frost, the summer brought us one of the hottest on record. The hotter temperatures led to a slow down in ripening, which more or less put us back on our “normal” schedule for harvest. Then came the rains... The rainy season during harvest is always a challenging time. Fungal issues can spell disaster for many vineyards and certain grape varietals. Despite the rains, appropriate canopy management and proper fruit dropping by our vineyard crew brought in a record size crop of excellent quality.

TASTING NOTES

White grapefruit and cumquat with notes of lemon blossom, lily and crushed granite dominate this lively and focused blend. A chalky-like minerality settles on the palate and finishes with harmonious citrus fruit characters.



FOOD PAIRINGS

This wine really shines when paired next to simple seafood dishes such as shellfish and especially oysters. Also, it's bold enough to hold up to heartier dishes such as roast chicken, wild fowl and cream-based recipes.



TECHNICAL INFORMATION

Grapes: 57% French Colombard 30% Chenin Blanc 13% Malvasia | Vineyards: Fort Bowie
Alcohol: 13.3% | Ageing: Stainless Steel | Cases: 1400 | Kegs: 80 | Bottled: April 1, 2015