

PROVISIONER

Wine For The People

2016 PROVISIONER WHITE TABLE WINE

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.

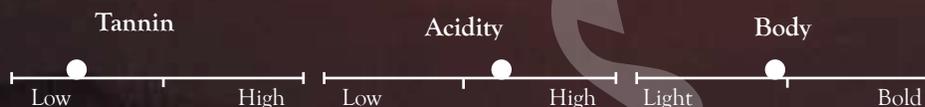
Provisioner wines capture and share the soul of this place, and they do so in the spirit of the old-time general store: they support new exploration, they push us into new territory and make this quest we are on a little more honest and enjoyable. And all of this without breaking the bank. Drink well. These are wines for the people!

The Wine

Provisioner Wines are locally grown and produced to be enjoyed by everyone on any occasion. Arizona has developed in to a prominent winegrowing and winemaking region. With the burgeoning Arizona wine industry, the desire for this creation presented itself and the moment was seized. Utilizing the unique Southwestern terrain, Provisioner Wines have quickly become a favorite throughout the Copper State. Each bottle is straightforward and delectable, and can be enjoyed by wine enthusiasts and temporary skeptics alike. From our vineyards to your table, our pledge to great wine can be tasted and enjoyed in each and every bottle of Provisioner Wines.

Tasting Notes

Nose: Peaches and white flowers dominate the front of the nose, with aromas of key lime and a dusty stone characteristic staying well after you pull the glass away. **Palate:** Peaches and apricots up front. The crisp minerality shows through the middle with lemon zest on the finish.



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

30% Malvasia Bianca • 25% Chardonnay • 24% Pinot Grigio • 10% Viognier • 6% Chenin Blanc • 5% Riesling
Alcohol: 13.2% | Aging: Stainless Steel | Cases: 1500 | Kegs: 350 | Bottled: July 5, 2017