



CADARETTA, Columbia Valley
2010 SBS

“A blend of 75% Sauvignon Blanc and 25% Semillon, this wine is tailor made for (a) feast of half shell oysters and wine-steamed mussels. Aromas of grassy earth, stone fruits and mineral entice a sip and a slurp of oyster, revealing flavors of green apple, citrus and melon with a saline minerality that pairs well with the briny bivalve.”

-NOVEMBER 6, 2011