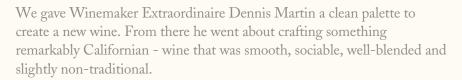
The Winemaker's Favorite WHITEBIEND





Fetzer Quartz reveals the full body of Chardonnay expertly mixed with the floral and spicy notes of Riesling, Gewürztraminer and Pinot Grigio. He could enthuse about all the foods perfectly complemented by Fetzer Quartz, but Dennis thinks you should let it stand on its own first. This is a wine to be enjoyed with people.



COLOR: Pale Yellow

AROMA: Peaches, Lemon, Lime, Melons, Orange and a little spiciness

PALATE: Bright refreshing white

PAIRINGS: Chicken, Fish and anything with a little spice

TECHNICAL NOTES

TOTAL ACIDITY: 6.3 g/mL

pH: 3.39

FEIZER.

ALCOHOL: 12% A.B.V.

VARIETAL BREAKDOWN: 35% Chardonnay

23% Riesling

18% Gewürztraminer 14% Pinot Grigio

7% Muscat

3% Other complimentary white varietals

