



folkway

deviator

<i>vintage</i>	2015
<i>variety</i>	100% Sémillon
<i>vineyard</i>	Gainey
<i>appellation</i>	Santa Ynez Valley
<i>production</i>	55 cases
<i>oak</i>	100% barrel fermented in neutral French Oak
<i>time in barrel</i>	6 months
<i>alcohol</i>	13.9%
<i>cellar potential</i>	now–2019
<i>release date</i>	September 2016
<i>serving temperature</i>	50–65°F (10–18°C)
<i>tasting notes</i>	With a color of polished antique gold, the 2014 Deviator is pungent with aromas of honeysuckle, calymyrna fig, and subtle bright citrus notes, leading into a saturating full-bodied mouthfeel that slathers the palate in ripe apricot and citron oil. The powerful finish lingers pleasantly for over a minute.
<i>pairings</i>	Grilled rock fish tacos with mango salsa, bone-in pan seared pork chops with apple sauce, cedar plank Chinese five spiced salmon, pasta puttanesca.



anthony@folkwaywine.com | 805.801.0517

