

Murphy's Law

Murphy's Law White 2007

Varietal Composition: 79% Sauvignon Blanc
17% Chardonnay
11% Gewurztraminer
10% Pinot Gris
6% Semillon
4% Pinot Blanc
3% Riesling

Appellation: Yakima Valley, Washington
Columbia Valley, Washington
Alcohol: 13.6%
Aging: Stainless steel
Production: 871 cases

Vinification: Hand-carried grapes to press, primarily free-run juice. Stainless-steel fermentation. Small percentage of experienced barrels.

Tasting Notes: Dry herbs and floral nose with hints of rose oil, almond nuttiness and ripe, soft tropical fruits. Citrus, pear, lychee, green fig and citrus blossom on the palate with a lingering, refreshing finish. Austere style that offers way too much for the money. Imagine this wine profile: Alsace meets Northern Italy on the way to Slovenia. What can we say, it's multidimensional!

What Makes Murphy's Law White Unique?

People say they want dry, but they really want sweet. To that end Murphy's Law white is the chameleon of perfect balance of residual sugar, blending grapes, and riding the razor's edge of ripe fruit, excellent acidity. You can taste very rich and ripe fruit, or as a wine with a hint of sweetness.

Local Wine Co: Keep it simple. Wine and spirits should be approachable in style, language and price. We work with talented, passionate farmers, winemakers and distillers to produce these delicious artisan beverages.



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