

# euforia

BY PACIFIC RIM

*Pale straw with floral aromatics and lively flavors of pear and green apple. Each varietal in our Euforia Aromatic Blend adds complexity, nuance and layers to our one-of-a-kind wine.*



## EUFLORIA BY PACIFIC RIM AROMATIC WHITE

The beautiful package is inspired by local Portland artist, Flora Bowley that layers her art just like we layer flavors in winemaking. It's the classic example of the whole being greater than the sum of its parts.

### SOIL

Wind-blown loess on basalt bed rock.

### PRODUCTION TECHNIQUE

Fermented cold in stainless steel to retain the truest characteristics and the freshness of each varietal. Fermentations are arrested with 17g/l residual sugar which balances wonderfully the higher acidity of the wine. The wine is bottled soon after filtration to ensure freshness.

### BOUQUET

Jasmine, honeysuckle and citrus blossom.

### TASTE

Citrus, white peach and mineral.

### FOOD PAIRING

Enjoy Euforia aromatic blend with Vietnamese Pho with a little kick or chicken satay with saffron rice. This wine loves a little spice!

### ORIGIN

Washington

### VARIETIES

Riesling, Gewürztraminer, Muscat, Pinot Gris

### ANALYSIS

Alcohol	12.5% Vol
Total Acidity	6.6 g/l
Residual Sugar	17.0 g/l

### SIZE(S)

750ml 8 99552 00115 9  
19.5L keg (slightly sparkling)

### PACK(S)

750ml 12pk