



SALMON RUN



CHARDONNAY RIESLING

This wine combines the refreshing rich texture of Chardonnay with the light-bodied crisp acidity of Riesling. Together, they form a wine expressing white flowers, honeydew melon, orange citrus, and lychee.

FOOD PAIRING

Shrimp (Grilled), Scallops (Seared), Trout, Chicken (Baked, Grilled), Apples, Asian and Thai cuisine (mild in spice), Soft Cheeses, Fruit Salads.



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