

RhoneWolf is a modern take on Rhône-inspired California wines, rooted in the historical winemaking of the Rhône Valley, but not defined by it. El Dorado was the birthplace of the Rhône Rangers wine movement and RhoneWolf fearlessly continues exploring the potential of Rhône varietals from the Sierra Foothills, bringing them to a new audience.



RHONEWOLF

## 2024 White Wine

SAUREEL VINEYARD  
EL DORADO

### Tasting Notes

Pale straw color with aromas of beeswax, brioche, apricot, white peach and citrus blossom that will have you taking an extra minute to contemplate this wine before you even take a sip. Delicate Meyer lemon flavors and light to medium bodied palate with a smooth finish make this wine a perfect pairing with appetizers and first courses.

### Winemaking Notes

All the varietals in this blend were whole berry pressed and co-fermented together using a strain of yeast that encourages vibrant fruit development. The finished wine was then cold settled in tank to separate the solids and maintain a clean and fresh character. This wine was kept in stainless steel and never saw oak, leaving the crisp acidity and fruity components to be the star of the show.

### Aging

This wine was held in stainless steel until bottling.

We recommend drinking this wine within a few years of its release in the summer of 2025.

### Food Pairing

This classic blend will pair well with a variety of seafood, poultry, salads and creamy pastas. We recommend pairing with poached salmon seasoned with fresh herbs and lemon, seared scallops, roast chicken, Nicoise salad, salad with fried goat cheese medallions or feta and herbs. Dishes that include stone fruit will also accentuate the flavors of this wine well.

### Wholesale Inquiries:

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### Wine Specs

55% Picpoul  
23% Chenin Blanc  
11% Clairette Blanche  
11% Grenache Blanc  
12.8 % ABV  
586 cases produced  
\$28 per bottle