

mothershucker



The Mothershucker wine is a dry blend of three aromatic whites grown in the volcanic basalt and sedimentary marine soils of our state's finest regions. The nose conjures a mix of salt and sand and coastal flowers. The body more giving with texture and fruits coating the tongue. And in the finish we return to the sea where the salty winds whip past bringing cool misted air up to the low coast mountains. The perfect pairing for our treasured seafood and shellfish.

43% Sauvignon Blanc
30% Riesling
27% Pinot Gris

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