

WADE CELLARS

2019 Three by Wade Blanc

12.9% ALCOHOL | \$20 SRP

Appellation

California

Composition

95% Chenin Blanc, 5% Viognier

Production

3300 cases bottled

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The Story

Wade Cellars was born out of Dwyane Wade's love of the great wines of Napa Valley. Inspired by the opulent Cabernet Sauvignons of this famed American wine-growing region, Dwyane sought the advice and mentorship of his friend Jayson Pahlmeyer to collaborate in the production of Wade Cellars. Since the first vintage in 2012, the production range has expanded to a diverse collection of wines that are inspired by California's rich winemaking tradition with a healthy dose of DWade style.

Inspiration & Winemaking

Our inaugural vintage of Three by Wade Blanc comes from organically farmed vines in Clarksburg, California – a winemaking region situated one hour east of the Napa Valley. Cool nightly breezes moderate the mild summer temperatures providing optimal growing conditions.

Fermented entirely in stainless steel, this dry white wine went through full malolactic fermentation to increase the wines' body and mouthfeel.

Why Chenin Blanc? Because we love its thirst quenching acidity and the wines natural weighty texture.

Palate

The color is a light white with vibrant golden hues. Broad and full-figured but with refreshing acidity. Initial aromatics are lifted by the light dose of Viognier - zesty lemon, juicy tropical fruits, and white flowers merge on the palate with a tangy texture and mouthwatering fruit. Our 2019 vintage is a delicious wine to drink now or could be cellared for the next 1-3 years.

