

2014



TURASAN SELDA WHITE

















Blended primarily from indigenous Turkish varietals, this wine also has a bit of Chardonnay to add some core fruit flavors.

This wine was named after Selda Turasan, as a birthday surprise from her husband Hasan. Absolutely delicious, and quite a value in today's wine world.



Ürgüp, Cappadocia, Central Anatolia



 ESTATE	• Turasan	 PRODUCTION	• 2100 cases
 VARIETAL	• 40% Emir, • 15% Narince, • 5% Misket, • 40% Chardonnay	 SOIL	• Mixed
 ALCOHOL	• 12.0%	 VINE	• Average yield 2.8 tons/acre
 ACIDITY	• 3.7 g/L	 VINIFICATION	• Temperature controlled stainless steel tanks/concrete
 WINEMAKER	• Edouard Guérin	 AGING	• Stainless steel, concrete
 SERVING TEMP.	• 40-50°F	 MATURATION	• Bottled after 16 months
 RESIDUAL SUGAR	• Dry	 CLIMATE	• Continental Climate
 FOOD PAIRING	• Crab cakes, fried chicken picnic	 UNIQUENESS	• Selda is the lady of the winery