

TURASAN SELDA WHITE

Blended primarily from indigenous Turkish varietals, this wine also has a splash of Chardonnay in it to add some core fruit flavors. Named after Selda Turasan, as a birthday surprise from her husband Hasan, the 2015 Selda White is a remarkable followup to the highly successful 2014. Wonderfully aromatic and bright, it is deliciously full of flavor, and is once again, quite a value in today's wine world.



Ürgüp, Cappadocia, Central Anatolia

ESTATE	Turasan	PRODUCTION	2,500 cases
VARIETAL	35% Emir,30% Narince,30% Misket,5% Chardonnay	SOIL	Volcanic
ALCOHOL	13.0%	VINE	3.6 tons/acre
ACIDITY	3.6 g/L	VINIFICATION	Temperature controlled stainless steel
WINEMAKER	Edouard Guérin	AGING	Stainless steel, concrete
SERVINGTEMP.	40-50°F	MATURATION .	Continental, hot, dry sum- mers, cold winters
RESIDUAL SUGAR	Dry	CLIMATE	Continental, hot, dry summers, cold winters
FOOD PAIRING	Seafood, chicken salad	UNIQUENESS	Selda is the lady of the winery

