

JED STEELE'S
SHOOTING STAR

88 Points 

**2017 SAUVIGNON
BLANC**

Mid-weight, dry and tingly with notes of pear, cantaloupe, chamomile, white and pink rose and spring pea. Pair this with marinated shrimp, grilled sea bass with asparagus and hollandaise, or a simple crostini of chevre and lemon zest.

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