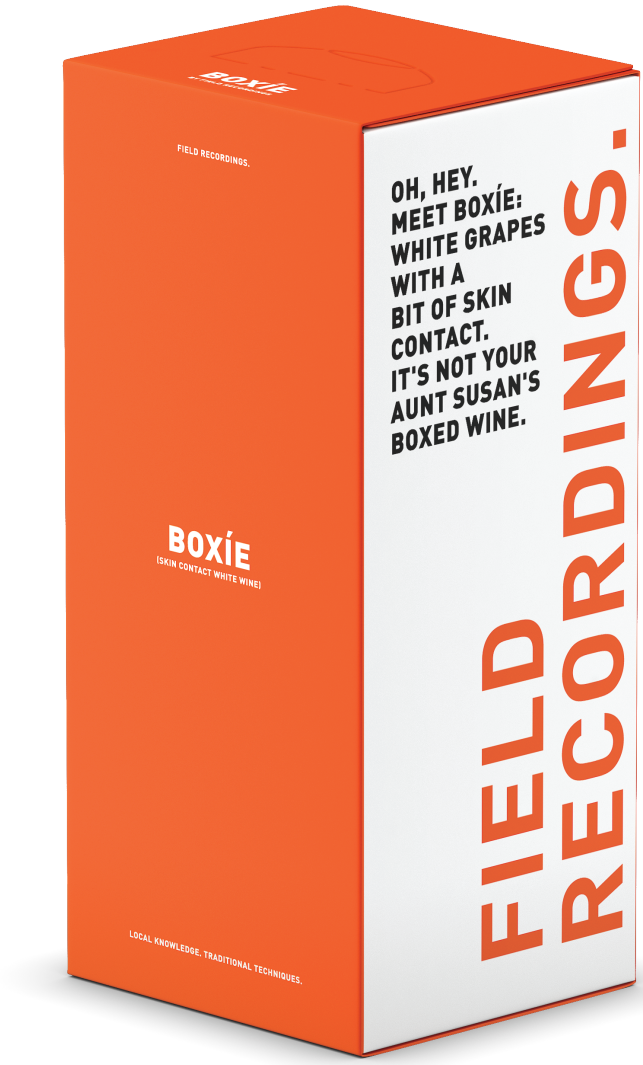


BOXÍE

"THIS WINE SLAPS."

VARIETALS // 32% CHENIN BLANC, 14% MALVASIA BIANCA, 12% PINOT GRIS, 11% PINOT BLANC, 10% VERMENTINO, 8% TROUSSEAU GRIS, 4% ALBARINO, 3% SEMILLON, 2% VERDELHO, 2% PICPOUL BLANC, 1% COLOMBARD, 1% GROS MANSENG

VINEYARDS // FORCE CANYON, MORRO VIEW, CARROLL, CHALONE, GREENGATE

APPELLATION // CENTRAL COAST

FERMENTATION // OPEN TOP AND BIN FERMENTATION FOR 30-60 DAYS OF SKIN CONTACT. PUMPED OVER OR PUNCHED DOWN DAILY.

ÉLEVAGE // 6 MONTHS IN NEUTRAL BARRELS

TASTING NOTES // TROLLI PEACH RINGS, CANTALOUPE, APRICOTS, HINT OF GREEN TEA AND WHITE PEPPER

PAIRINGS // BEACH DAYS. HOTDOGS, CHIPS, DIPS OR MAYBE JUST A BIG SACK OF TACO BELL YOU GRABBED ON YOUR WAY OUT.

ALCOHOL // 12.3%

UPC // 742779421982

SUSTAINABLE • NO ADDITIVES • NATIVE YEAST
VEGAN • MINIMAL SULFITES

Oh, hey. Meet Boxíe: White grapes with a bit of skin contact. It's not your Aunt Susan's boxed wine.

The perfect balance between red and white, from California's Central Coast.

FIELD RECORDINGS.

LOCAL KNOWLEDGE. TRADITIONAL TECHNIQUES.
AN OREGON TILTH CERTIFIED ORGANIC WINERY.

WWW.FIELDRECORDINGSWINE.COM
805-503-9660
3070 LIMESTONE WAY, SUITE C
PASO ROBLES, CALIFORNIA 93446
@FIELDRECORDINGSWINE