



2022 Pinot Blanc

Scents of fresh pear, wild thyme and sea breeze. Flavors are driven by a consistent acidity and minerality, balanced by Meyer lemon and juicy pear. The classic Pinot Blanc racy “edge” persists in the lengthy finish. A tasting room favorite and a super versatile food pairing wine, complimenting fish, chicken, roasted veggies, or a wood fired white-sauced pizza.

comptonwine.com



2022 Pinot Blanc

Scents of fresh pear, wild thyme and sea breeze. Flavors are driven by a consistent acidity and minerality, balanced by Meyer lemon and juicy pear. The classic Pinot Blanc racy “edge” persists in the lengthy finish. A tasting room favorite and a super versatile food pairing wine, complimenting fish, chicken, roasted veggies, or a wood fired white-sauced pizza.

comptonwine.com



2022 Pinot Blanc

Scents of fresh pear, wild thyme and sea breeze. Flavors are driven by a consistent acidity and minerality, balanced by Meyer lemon and juicy pear. The classic Pinot Blanc racy “edge” persists in the lengthy finish. A tasting room favorite and a super versatile food pairing wine, complimenting fish, chicken, roasted veggies, or a wood fired white-sauced pizza.

comptonwine.com



2022 Pinot Blanc

Scents of fresh pear, wild thyme and sea breeze. Flavors are driven by a consistent acidity and minerality, balanced by Meyer lemon and juicy pear. The classic Pinot Blanc racy “edge” persists in the lengthy finish. A tasting room favorite and a super versatile food pairing wine, complimenting fish, chicken, roasted veggies, or a wood fired white-sauced pizza.

comptonwine.com