



# You Sexy Thing

## SITUATIONSHIP

### winemaker notes

A “situationship” is a blend of different kinds of relationships, one that rejects traditional definition, remaining light, breezy and fun. Our Situationship starts with floral aromas such as acacia and daffodil. A fruity layer then settles in with citrus, orange peel and lime. Its bergamot scent is a complex, uplifting and fresh aromatic blend of lime, lemon and orange with unique floral, slightly spicy and subtly bitter undertones. Stone fruit aromas like apricot and peach are also present. The attack in the mouth reveals a dry citrus profile. There is a short to medium intensity in the body. From the mid-palate to the finish, after some minerality, this Chenin Blanc and Viognier blend is a zesty, sunny, yet sophisticated ensemble.

**Appellation:** California

**Varietals:** 71% Chenin Blanc | 29% Viognier

**Alc:** 12.8%

**Released:** February 2026



### profile

**Nose:** Acacia | Daffodil | Lime | Bergamot orange | Fresh | Light spices

**Mouth:** Citrus | Short-to-medium intensity | Mineral | Zesty



**Serve:** Cold

**Aging:** 3 - 4 years

**Pairs well with:** Sweet and sour pork or chicken | Crab cakes | White bean dip | Tapenade | Mozzarella | Fontina | Monterey Jack

**Similar to:** Pause Button Wind Down and Joy Cellars Merriment

**Fun fact:** The history of Chenin Blanc stretches back to the 9th century in the Loire Valley, where this varietal is currently flourishing as well as in South Africa and California.



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6  
servings

5m  
prep

5m  
cook time

try with  
dry whites

## Avocado and Parsley Salsa on Flatbread

### Ingredients

1/2 small red onion, finely chopped  
2 ripe avocados, diced  
1 lime, juiced  
2 tablespoon Gourmet Garden™ Parsley  
Stir-In Paste  
1 package flatbread, cut into triangles  
and warmed  
Salt and pepper, to taste

### Directions

Mix together the onion, avocado, and Gourmet Garden Parsley Stir-In Paste. Drizzle with the lime juice and gently stir to combine. Season to taste with salt and pepper.

Serve the avocado salsa with warmed flatbread cut into triangles.