



Credia

2022 WHITE WINE

winemaker notes

Our Credia 2022 White Wine is a blend of almost equal parts of Sauvignon Blanc and Pinot Grigio. Each varietal adds its own stamp in the nose, mouthfeel and structure. The nose is fragrant and engaging with notes of lime, lemon and grapefruit. In a second nose, lychee and orange zest aromas are added, along with a layer of minerality of flint and chalky notes. In the mouth, this dry white blend is extremely smooth and the fruity characters of grapefruit and lemon persist. The citrus notes and medium intensity offer clean lines to this wine. A burst of acidity and a short finish make this blend a perfect "porch-pounder".

Appellation: California

Varietals: 52% Sauvignon Blanc | 48% Pinot Grigio

Alc: 12.5%

Released: September 2023



About the Brand

Inspired by the beautiful sacred windows in Vienna... meet Credia! As the stained-glass artisan tells stories of the local flora and fauna through their craft, so does our Winemaker through the wines of Credia.



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Nose: Lime | Lemon | Grapefruit | Lychee | Orange zest | Minerality

Mouth: Dry | Smooth | Grapefruit | Lemon | Medium intensity | Acidity | Short finish



Serve: Cold

Aging: 2 years

Vinotype: Hypersensitive

Pairs well with: Creamy pasta dishes | Shrimp | Fried rice | Crab cakes | Light desserts | Mozzarella | Fontina | Monterey Jack

Similar to: Pause Button Wind Down and Milano Cellars Fiano

Fun fact: A varietal must be at least 75% of one grape type to be labeled as the varietal in the U.S., while in Europe, it's 80% and in Argentina, it's 85%.



24
servings

20m
prep

15m
cook time

try with
dry whites

Shrimp Bruschetta

Ingredients

- 1 pound cooked shrimp, finely chopped
- 1 plum tomato, finely chopped
- 2 tablespoons finely chopped green onion
- 2 teaspoons olive oil
- 1 egg white
- 2 teaspoons OLD BAY® Seasoning
- 1/4 teaspoon McCormick® Garlic Powder
- 1 loaf French bread
- 2 tablespoons mayonnaise

Directions

Preheat oven to 350°F. Mix shrimp, tomato, green onion, olive oil, egg white, Old Bay Seasoning and garlic powder in medium bowl until well blended.

Slice bread into 24 (1/2-inch thick) slices. Place on baking sheet; broil until lightly toasted on both sides. Spread lightly with mayonnaise. Spoon shrimp mixture evenly over bread slices.

Bake 8 to 10 minutes or until heated through and lightly browned.