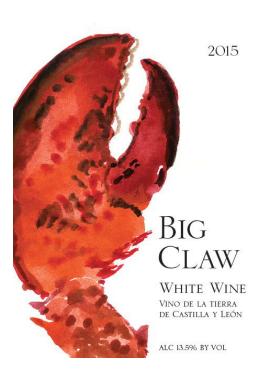
Big Claw White Wine



"...the perfect wine for lobster."



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Want the perfect wine to serve with lobster? Go no further, this is it. Big Claw white wine is blended by a couple of wine guys from Maine along with a group of Portland wine and food professionals while eating fresh shelled lobster gently dipped in melted butter. So when we say, "this is the perfect wine for lobster" we know it, because that's how we made it. This year we took our blending team to the land of Spanish whites, known for their beautiful flavors and juicy acidity and landed on the perfect blend; Sauvignon Blanc, Verdejo, and a splash of Moscatel — just the right crisp flavors and balance to complement fresh lobster, or to simply drink on its own. Perfection on both counts.

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BODEGA MATARROMERA S.L. REN7493VA05 47400 VALLADOLID, ESPAÑA

IMPORTED BY BIG CLAW WINES, SAUSALITO, CA ME 15¢

GOVERNMENT WARNING: (1) ACCORDING TO THE
SURGEON GENERAL, WOMEN SHOULD NOT DRINK
ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE
OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION
OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO
RIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE
HEALTH PROBLEMS.



VINO DE LA TIERRA DE CASTILLA Y LEON



Vintage: 2015

Varieties: 80% Sauvignon Blanc, 15% Verdejo, 5% Moscatel

Appellation of Origin: Vino de la Tierra de Castilla y León (the region is within Rueda, the best Spanish D.O. for white wines.) Because we use 5% of Moscatel in the blend, not allowed in the appellation, it takes the sub-region, Vino de la Tierra de Castilla

Winemaking: Every vintage of Big Claw White Wine is blended by a group of industry professionals (wine buyers, sommeliers, sales representatives) along with wine and lobster lovers while eating fresh steamed lobster dipped in drawn, warm butter. While most wines are made and then people search out foods that might match the wine, Big Claw is blended while eating the food it is intended to match; delicious, fresh Atlantic lobster. The one guarantee from this winemaking process is that Big Claw is "the perfect wine for lobster."

Fermentation details: Stainless steel fermentation.

Food pairing: Well...it IS the perfect wine with lobster, but it also pairs beautifully with crab, shrimp, mussels and clams. One of our favorite pairings is with shrimp scampi over linguini; a delicious match!

Winemaker Tasting Notes: Beautiful aromas of stone fruits, ripe pears and key lime lead into rich flavors of peaches and apricots followed by bright and mouthwatering acidity.

Website: www.bigclawwine.com

Contact: Mark J. Shinners

Managing Partner, Maine Seafood and Trading Company
+1.207.331.6339, +1.207.773.3824

www.maineseafoodandtradingco.com.