



Dusk

2023 FIREFLY

winemaker notes

This Dusk 2023 Firefly is a dry blend of three of our favorite white varieties. Pinot Gris, Semillon and Gewurztraminer are full of wonderful attributes, displaying characters like orange blossom, grapefruit, citrus and pineapple. There is also the pleasant smell of Linalool, one of the most attractive molecules found in flowers and plants. This wine is straight as an arrow in the mouth with minerality, white pepper and cantaloupe. It has short-to-medium intensity and will pair well with lots of different foods. Enjoy the acidity and juicy citrus notes in the finish.

Appellation: California

Varietals: 65% Pinot Gris | 32% Semillon | 3% Gewurztraminer

Alc: 12%

Released: June 2024



About the Brand

Dusk wines bear the name of that special time of day—time to wind down and embrace the starry night ahead.

profile

Nose: Orange blossom | Grapefruit | Citrus | Pineapple | Linalool

Mouth: Minerality | White pepper | Cantaloupe | Short-to-medium intensity | Juicy citrus



Serve: Cold

Aging: 2 - 3 years

Vinotype: Hypersensitive

Pairs well with: Creamy pasta | Spring rolls | Grilled fish | Crab cakes | Scallops | Chicken salad | Brie | Cheddar | Goat cheese

Similar to: Monarch Riesling and Credia White Wine

Fun fact: Part of the Terpenes family, Linalool is a volatile compound found in flowers, fruits and spices with a complex display of aromas like lavender, bergamot, Lilly of the valley, citrus or tropical accents.



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12
servings

45m
prep

10m
cook time

try with
dry whites

Vegetable Spring Rolls

Ingredients

7 ounces (1/2 of 14-ounce package) Thai Kitchen®
Gluten Free Stir Fry Rice Noodles
12 round rice paper wrappers, (8 1/2-inch)
2 large red bell peppers, thinly sliced
2 large cucumbers, peeled, seeded and cut into
thin strips
3/4 cup shredded carrots
2 medium avocados, peeled, seeded and thinly
sliced
2 tablespoons chopped fresh cilantro
1/4 cup chopped peanuts

Directions

Bring large pot of water to boil. Remove from heat. Add rice noodles, stirring to separate noodles. Let stand 8 to 10 minutes or until noodles are tender but firm. Drain well. Place in large bowl with cold water. Separate noodles fully.

To assemble the spring rolls, fill 9-inch pie plate with warm water. For each spring roll, dip 1 rice paper wrapper in water to wet completely. Place on work surface. Blot dry with paper towel. Place 1/3 cup drained rice noodles in bottom third of rice paper. Layer with 4 bell pepper strips, 8 cucumber strips, 1 tablespoon carrot, 2 avocado slices, 1/2 teaspoon cilantro and 1 teaspoon peanuts. Fold in sides, then gently roll tightly to enclose filling. Place spring roll on platter or tray. Cover with damp paper towels and plastic wrap. Repeat with remaining rice paper wrappers and filling ingredients to make 12 spring rolls.

Refrigerate at least 30 minutes or up to 2 hours. Serve with Sweet Red Chili Sauce or Carrot Dipping Sauce, if desired.