

## 2016 Roussanne

### VINEYARD AND VINTAGE NOTES

2016 was a good year for the grapes. Lots of rain in the early spring signaled an end to the drought in California. The late spring was warm which caused an early bud break but a warm, not too hot summer, and a long cool fall ensured the fruit ripened fully while maintaining acidity, pH, and color.

### WINEMAKING NOTES

The fermentation was quick but steady and finished cleanly in just over a week. Following fermentation the wine was allowed to go naturally through Malolactic Fermentation to soften the acids and raise the pH slightly.

Roussanne has a tendency to read a little sweet on the palate so we blend a small percentage of wine aged in new fresh oak with wine aged in stainless steel to achieve balance on the tongue.

### WINEMAKER TASTING NOTES

Roussanne is golden in the glass with an aroma of Meyer lemon, honeycomb, spices and baked apple. It's medium to full bodied with a round middle and a hint of floral notes on the finish. When young the oak will be present in this wine but with age it will fully integrate and fade into the background, presenting instead as toasted "brioche" notes in the nose.

Roussanne has a much longer aging potential than most people will give it credit for but built well, with an oak backbone this wine can sit in your cellar for at least five years and may hold for a full decade.

We paired the 2016 Roussanne with a cassoulet of roasted chicken, pork, and white beans.



<b>Varietal:</b>	100% Roussanne
<b>Appellation:</b>	Santa Clara Valley
<b>Harvest Date:</b>	October 6 <sup>th</sup> , 2016
<b>Alcohol:</b>	14.9%
<b>TA:</b>	5.7 g/L
<b>pH:</b>	3.86
<b>RS:</b>	0.8%
<b>Oaking:</b>	10% new French, medium toast, oak for 9 months
<b>Bottling Date:</b>	April 4 <sup>th</sup> , 2018
<b>Production:</b>	48 cases
<b>Aging Potential:</b>	7 years