

SMALL LOT SERIES

ROUSSANNE/MARSANNE

“The 2017 vintage was a unique opportunity to explore Viognier’s elegant Rhone cousins, Roussanne and Marsanne, sourced from neighboring Washington State. Discover an elegant blend of apple blossoms, Anjou pear, and lemon peel as they greet the nose, with minerality that brings focus, depth, and a lengthy finish to the mouth. Enjoy, like I did, the adventure these hidden gems of the grape world can offer.”

—Melanie Krause, Winemaker

THE VINTAGE

2017 was a tumultuous vintage for Snake River Valley wineries. A dramatic cold front with temperatures below -15 F during the previous January reduced the yields by about 70%. The Snake River Valley proceeded to have a year with temperatures slightly over the 20-year average, with Growing Degree Days topping out at 3100. For the grapes that survived the winter, quality was excellent with fresh aromatic white wines and rich red wines. Due to the reduced yield, we reached out to our neighbors in Columbia Valley to supplement our grape supply, where they had an average year in terms of heat accumulation (2600-3200) in the vineyards we sourced from. High snow and rainfall in both regions during the winter and spring led to increased canopy size, but careful viticultural practices and a warm summer counter-balanced the effect.

PRODUCTION NOTES

- Grapes are hand-picked in September, Roussanne foot stomped to allow skin contact for 1 hour, then pressed, Marsanne pressed whole-cluster.
- Slow fermentation with low temperatures took place in 80% stainless steel and 20% neutral barrels
- Wine is settled for five months before bottling.

Sourced from the following Vineyards:

- Gamache
- Sunland



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WINE PROFILE

VINTAGE	2017
VARIETAL	Roussanne (60%), Marsanne (40%)
APPELLATION	Washington
ACID	5.4 G/L
pH	3.51
RESIDUAL SUGAR0%
ALCOHOL %	12.8%
VOLUME	750 ml
CASES PRODUCED	250

TASTING NOTES

A veil of aromas and flavors that include tangerine, mandarine orange, Anjou pears and a hint of salinity greet the palate. The texture is soft with a long & focused finish that refreshes.

PAIRING SUGGESTIONS

This wine will shine with roast chicken, pork chops with chutney or clams & linguini.

WHEN TO DRINK

Enjoy now!

CINDER