



2010 EL DORADO ROUMARNIER

Sources: Sumu-Kaw, Holly Hill and Sauber Vineyards, El Dorado County

Harvest Dates: Rousanne, September 26, 2010
Marsanne, September 27, 2010
Viognier, October 4, 2010

Brix at Harvest: from 25.0 to 26.5

Time in Barrel: 18 months

Type of Fermentation: Stainless tanks

Alcohol: 13.5%

Bottled: May 31, 2011

Production: 139 cases

Winemaker's Notes: A light dry Rhone white wine made by blending equal parts of 3 grapes that are cousins from the Rhone Valley, Rousanne, Marsanne and Viognier. We created a very small batch of one ton of each grape. The grapes were separately harvested, then fermented in stainless and finished on oak, 2 barrels of each varietal where made and blended early during its maturation process.

Rousanne contributes a fine viciousness along with a pineapple nose, Marsanne adds a bit of a petroleum hint and Viognier provides broad fruit with a floral signature.

This wine has all the traditional Rhone characters in a medium bodied wine with a crisp finish. To be enjoyed whenever a Sauvignon Blanc would be called for. Our unique RouMarNier shows very well as an example of the great wines that can be made lesser known white varieties.