

## 2008 Marsanne

### Technical Notes

Fruit Source: Agate Ridge Vineyard Estate Blocks 29 & 30

Vine data: 101-14 & 44-53M rootstocks.

Harvest Date: 10 October 2008

Chemistry at Harvest: 24.3 Brix, 3.83 pH, 4.6 g/L TA

Vinification: Whole cluster pressed, Fined and Cold Settled for 48 hours, 100% neutral barrel fermented with yeast strain Rhone 4600. Stored and aged sur lie for five months

Bottled: 20 May 2009

Chemistry at Bottling: 3.52 pH; 6.1 g/L TA

Production: 24 cases.

### Tasting Notes

Our first varietal Marsanne offers a glimpse of this noble Rhone varietal's potential at Agate Ridge Vineyard. Effusive ripe fruit aromas of pineapple, pear, mango and peach are backed by complementary flavors on the palate. A medium-full bodied structure deftly balances acidity and oak shadings as the substantial yet refined finish slowly builds. We enjoy this wine with steamed littleneck clams in lemongrass and thyme broth.