

## 2008 Roussanne

### Technical Notes

Fruit Source: Agate Ridge Vineyard Estate Block 7

Vine data: Alban clone on 101-14 rootstock.

Harvest Date: 10 October 2008

Chemistry at Harvest: 23.5 Brix, 4.02 pH, 6.15 g/L TA

Vinification: Whole cluster pressed, Fined and Cold Settled for 72 hours, 100% SS tank fermented with yeast strain Rhone 4600. Stored and aged sur lie for four months in stainless steel.

Bottled: 25 March 2009

Chemistry at Bottling: 13.7% Alcohol, 3.51 pH, 7.3 g/L TA, 15 g/L residual sugar.

Production: 58 cases.

### Tasting Notes

This wine is a pale yellow color with high-toned aromatics of ripe tropical fruits and perfume. Mango, pineapple, and clover honey flavors are forward on the palate. The finish is soft, rich, and full with beautifully balanced acidity. This wine will drink nicely over the next two years and pairs wonderfully with spicy Asian food such as chicken dumplings with spicy ponzu.