

2009 Marsanne

Technical Notes

Fruit Source: Agate Ridge Vineyard Estate Blocks 29 & 30

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

Harvest Date: 30 September 2009

Chemistry at Harvest: 22.5 Brix, 3.64 pH, 5.7 g/L TA

Vinification: Whole cluster pressed, Fined and Cold Settled for 48 hours, 100% neutral barrel fermented with a combination of Wild, D254, Rhone 4600, and DV10 yeasts. Stored and aged sur lies for five months.

Bottled: 13 May 2010

Chemistry at Bottling: 3.38 pH; 6.8 g/L TA

Production: 118 cases.

Tasting Notes

Although we have only just begun to explore this noble Rhone varietal's potential at Agate Ridge Vineyard, our second vintage proves our efforts have not been wasted. Fragrant ripe fruit aromas of pear, sweet Georgia peach, and honeysuckle are backed by complementary flavors on the palate. The palate leans towards medium-full bodied structure while the acidity keeps the finish refreshing. This wine will improve greatly with short-term cellaring for perhaps two to four years.