



2015
ROUSSANNE
VIVIO VINEYARD
BENNETT VALLEY

You don't see Roussanne every day. Very little of it is grown in the US – less than 400 acres in all of California. And what there is is very fussy. Roussanne ripens very late and very unevenly. In a cool site such as Vivio, you might eek out two tons per acre if you're lucky. In short, you really have to want it to grow it.

We most certainly do. Our version is at once savory and fruity, exotic and familiar. If those descriptors seem inconsistent, well, that's Roussanne for you. On the nose, nectarine, pear and peach. The mouth follows suit but adds a sour orange flavor. As it warms up, you can taste mango and quince. The finish is minty and slightly herbal. Because of its high natural acidity, Roussanne offers the promise of long life. But that assumes you don't drink it all before the next vintage.

VINEYARD: *Vivio Vineyard*

ELEVATION: *750 ft.*

SOILS: *Sonoma Volcanics*

EXPOSURE: *East Facing*

CLONES: *468, Rootstock 420A*

BRIX AT HARVEST: *22.5*

HARVEST DATE: *4 Sept. 2015*

FERMENTATION: *Native Yeast, Barrel Fermented, 100% Malolactic Fermentation, No Amendments*

AGING: *12 mos, Neutral Barrels*

4 BARRELS PRODUCED

\$38

