

WRITER'S BLOCK ROUSSANNE 2016

VINEYARDS

The Roussanne was sourced from the Dorn family's Las Lomas vineyard exclusively. The vineyard sits at 1560ft elevation and has plantings going back to 1973. The soils are sandy and well drained. The combination of the higher elevation, specific soils, and small cropped vines, produce outstanding grapes.

WINE STYLE & TASTING NOTE

This Roussanne shows varietal aromas and flavors of apricots, pear, some mint and green tea-leaf. The wine is fermented in 20% new Hungarian oak and aged for a minimum 8 months before bottling. Notes of herbal tea, honey and pear with hints of honeysuckle and vanilla are the aromas and flavors you find in this Roussanne. Typical of white varietals from the Rhone Valley, this wine has a viscous texture to its mouth feel. To balance this wine, we keep as much of the natural acidity of the wine alive by arresting its malolactic fermentation.

FOOD PAIRINGS

Pairs well with shellfish such as, oysters, crab, and lobster; roast chicken or duck; Indian chicken curry and with a vast array of different soft and hard cheeses.

TECHNICAL NOTES

APPELLATION Lake County, CA **ALCOHOL** 14.5% **PH** 3.50
TA 0.74g/100mL **RS** 0.70g/L **BARREL AGING** 9 months in neutral and Hungarian oak (20% new) **VINE AGE** Avg. 15 years **YIELDS** 2-3 tons per acre **PRODUCTION** 300 cases **MSRP** \$17.00

