

WRITER'S BLOCK ROUSSANNE 2013



VINEYARDS

The Roussanne was sourced from Shannon Ridge Vineyard exclusively. The vineyard sits at 1900ft elevation and is planted on some of the steepest vineyard slopes in the county. The soils are sandy and well drained. The combination of the shorter growing season, specific soils, and small cropped vines, produce outstanding grapes.

SEASON

The 2013 harvest was productive and bountiful. A dry spring followed by a beautifully sunny and warm summer allowed grapes to ripen well. Acid levels were maintained by cool night time temperatures. 2013 is being considered a very good vintage.

WINE STYLE & TASTING NOTES

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. The Hungarian oak elevates the natural spiciness of the variety, and adds a depth and richness to the wine. Typical of white varietals from the Rhone Valley, this wine has an oily 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. A small percentage of Viognier, typically 5% is blended with this Roussanne.

FOOD PAIRINGS

The wine pairs well with seafood or chicken in cream sauces as well as recipes that utilize fruit or significant herbal components.

ELEVATION 1900ft **APPELLATION** High Valley, Lake County **HARVEST DATES** September 21, 2013 **ALCOHOL** 14.5% **BRIX** Average 25.0 **FERMENTATION** 28 days at 52°F **pH** 3.43 **TA** 6.5g/L **BARREL AGING** 8-10 months in Hungarian oak; 20% new oak **VINE AGE** Avg. 15 years **YIELDS** 3-4 tons per acre **YEAST** Native Ferments **PRODUCTION** 300 cases