

WRITER'S BLOCK

2015 Roussanne

**GOLD MEDAL 2017 SF Chronicle
Wine Competition**

**DOUBLE GOLD / Best of Class Medal
2016 Lake Co. Wine Competition**

This Roussanne shows scents and flavors of apricots, pear, mint and green tea. The wine is fermented in 20% new oak and aged for 8 months before bottling. Typical of white wines from the Rhone Valley, our version is full bodied but with balanced acidity.

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