



ROAD 13

2008 VIOGNIER ROUSSANNE MARSANNE



CSPC: 848697
PRICE: \$23.99
PRODUCTION: 301 Cases
AVAILABILITY: Winery Direct, VQA Stores and select private retail and restaurant accounts

THE BLEND: 46% Viognier
44% Roussanne
10% Marsanne

DETAILS:

Alcohol 13.8%
RS 4.8 g/L
pH 3.36
TA 8.4 g/L

Road 13 wines express the special character of the Golden Mile. Our motto, "it's all about the dirt" reflects our belief that great wines start in the vineyard. We respect our vineyards and work hard to farm with integrity.

NOTES ON THE GRAPES AND WINEMAKING:

All of these grapes were grown in the light soils of the Black Sage Bench. All were harvested very ripe with nicely balanced acidity. These grapes typically have very tannic and bitter skins so the clusters were pressed whole to minimize any maceration and leaching of bitterness into the juice. The fermentations were all conducted very cool in stainless steel tanks using Prise de Mousse and DV10 yeasts. No lees contact was allowed post-fermentation; the wine was simply allowed to settle and clarify and was immediately prepared for bottling. Simple.

TASTING NOTES:

There are some delicious fig, pineapple, and melon aromas in this wine, promising much for the palate. And the palate delivers, both in the fruit character and in the texture. Despite the firm acidity in this wine, it presents very soft and creamy on the palate. This is a lush and rich wine – very luxurious.