



## ROAD 13

# Roussanne 2015

### VITICULTURE:

The 2015 growing season was long, dry and warm, much like the previous 2 vintages. The grapes for this wine were sourced from The Blind Creek Vineyard in the Similkameen Valley from two different parcels separated with two very different soil types. During harvest the grapes were sampled bi-weekly to measure flavour development and sugar content, and they were picked at the optimum point of flavour for the intended style, which is rich and round, intense and explosive.

### WINEMAKING:

The grapes for the 2015 Roussanne were picked on September 14th, 2015. They were carefully hand-sorted and gently whole-bunch pressed, before 24 hours of cold settling. Fermentation took place in French Oak barrels (20% new) and concrete eggs with monthly lees stirring to build richness and texture in the wine. The wine was blended into a tank in March 2017 where it was gently clarified and stabilized prior to bottling.

### TASTING NOTES:

The 2015 Roussanne is medium-gold in colour and has an exotic aroma made up of intense pineapple, marmalade, marzipan and honey flavours complexed with subtle notes of vanilla and spice. On the palate, there is an intense, fat, rich, round, unctuous mouthfeel that feels like tropical fruit syrup coating your mouth and saturating your senses with supremely intense flavour concentration and a weighty texture. A very interesting, unique white wine that can be enjoyed now, or cellared for a few years to see how the flavours develop.

This wine will pair well with a wide selection of seafood (fish and shellfish) in addition to chicken and pork dishes with creamy or spicy sauces, and a diverse group of cheeses, both soft and hard.

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SKU: 658658

PRODUCTION: 160 cases

THE BLEND:

100% Roussanne

WINE CHEMISTRY:

Avg Brix: 24    pH: 3.94    TA: 4.1 g/L

Alcohol: 13.6 %    RS: 1.4 g/L

BOTTLED: May 3, 2017

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