



# ROAD 13



## 2018 VRM

### FIELD REPORT

The 2018 growing season was another challenging campaign. The season got off to a good start and fruit set was excellent, allowing for a larger crop compared to the previous year. Things progressed quite well until about mid-July when, just as in 2017, smoke from Forest fires in the Pacific Northwest blocked out a lot of sunlight and slowed down ripening. The result was intense flavours at lower potential alcohol levels, and healthy natural acidity levels – perfect conditions for an elegant and expressive white wine!

### WINEMAKER'S NOTES

The individual blocks of Roussanne, Viognier and Marsanne were hand picked, sorted, and pressed individually. The separate wines were then fermented and aged in French Oak for 5 months before final blending. The blended wine was then aged for another 4 weeks in tank prior to bottling.

### TASTING NOTES

This wine has a rich tapestry of aromas that delight the senses. On the nose, there are strongly lifted notes of apricot, white peach, mandarin orange, marzipan, pineapple, banana, quince, and golden delicious apple. Those flavours carry on to the expansive, rich, sumptuous palate and great length of flavour. The overall impression is of a wine that is complex, full and rich, but with elegance, delicacy, and impeccable balance.

### PERFECT PAIRINGS

Fresh crab. Grilled shrimp. Seared Tuna steaks. Roasted chicken. Tropical fruit summer salad. Cedar plank salmon.

#### BLEND

76.1% ROUSSANE  
18.2% MARSANNE  
5.6% VIOGNIER

#### CHEMISTRY

PH 3.5      TA 6.3 G/L  
ALC 13.4%      RS 5.3 G/L

#### PRODUCTION

370 CASES  
SKU 891309