



ROAD 13



2018 MARSANNE

FIELD REPORT

The 2018 growing season got off to a great start but in mid-July smoke from fires in the Pacific Northwest blocked much of the sunlight which slowed down ripening dramatically. This resulted in wines with lower alcohol levels, ripe fruit flavours and balanced acidity.

WINEMAKER'S NOTES

Hand harvested, sorted and whole-cluster pressed in October. Fermented in French oak barrels (20% new), then further aged for 5 months in the same barrels with regular lees stirring to build richness and texture in the final wine. The wine was then blended and aged another 4 weeks in tank before bottling.

TASTING NOTES

Fresh tropical fruit salad, guava, and passionfruit on the nose with light notes of pastry and a hint of ripe pineapple. These tropical aromatics are followed by fresh guava, pineapple and passionfruit on the palate. This medium bodied white wine is loaded with juicy tropical fruit on the mid-palate, balanced acidity, and light flavours of creamy honey appear on the finish.

PERFECT PAIRINGS

Pork loin roast with roasted vegetables. Roast chicken with a tarragon cream sauce. Turkey burgers. Corn chowder. Moroccan tagine.

BLEND

94% MARSANNE
4.5% ROUSSANNE
1.5% VIOGNIER

CHEMISTRY

PH 3.6 TA 5.4 G/L
ALC 13.3% RS 4.7 G/L

PRODUCTION

350 CASES
SKU 589846