



ROAD 13



2018 VRM

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

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

Guava, passionfruit, honeyed melon, and dried apricot on the nose with hints of golden mango. On the palate, russet apple, Bosc pear, ripe mango, and guava flavours lead to a long, dry finish of tropical fruit Crème Brûlée.

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