



2015 MARSANNE

YAKIMA VALLEY

LIMITED RELEASE



WINEMAKER'S NOTES

"NEW SINGLE VARIETAL ADDITION TO OUR COLLECTION, THIS MARSANNE WAS SO EXPRESSIVE ON ITS OWN WE HAD TO SHOW IT TO YOU! BOSC PEARS AND A FLORAL NOTE RACE THROUGH THE NOSE WITH AN ALMOST VISCIOUS PALATE THAT HAS A TRULY SEAMLESS FINISH. RICH, YET ELEGANT – AN AMAZING COMBINATION THAT I KNOW YOU WILL ENJOY."

Bob Bertheau

BOB BERTHEAU
WINEMAKER

VINTAGE

- The 2015 vintage was one of the warmest growing seasons on record in Washington.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw very favorable growing conditions, producing optimal ripening across varieties and yielding outstanding wines throughout the region.

VINEYARDS

- 100% of the fruit was sourced from our Yakima Valley vineyards, in a slightly cooler area.
- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

WINEMAKING

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- 100% stainless steel fermented to preserve the Marsanne's delicate floral characters.

TECHNICAL DATA

TOTAL ACIDITY	0.47 G/100 ML
pH	3.14
RESIDUAL SUGAR	.09 G/100 ML
BLEND	100% MARSANNE
% ALCOHOL	13.5%
CASES PRODUCED	350