



TA: 0.54 g/100 mL

PH: 3.2

ALCOHOL: 14%

RESIDUAL SUGAR: 0.14 g/100 mL

BLEND: 100% Marsanne

CASE PRODUCTION:

535

## RATTLESNAKE HILLS

# 2018 Limited Release Marsanne

### VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.

### VINEYARD NOTES

- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Vineyards in Rattlesnake Hills are typically located on ridges and terraces with good air drainage to avoid early fall frost and winter kill.
- 100% of the fruit was sourced from Angiolina Farms in Rattlesnake Hills AVA, located approximately four miles southeast of Yakima.

### WINEMAKING NOTES

- 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.
- Aged sur lie for 4 months in 27% neutral oak.

### TASTING NOTES

"This lively Marsanne is mostly tank fermented and expresses pear, melon and floral aromas and flavors in the glass. A touch of oak enhances the soft richness on the palate and lingering finish."

– Kara Koh, winemaker