MARSANNE

ANGIOLINA FARM

2020

LIMITED RELEASE UP TO **735** TOTAL CASES

Jkeller

TRACEY KELLER WINEMAKER

The Marsanne fruit got split this year into a tank and barrel ferment. It went to barrel without yeast - "wild" - and it delivered. It has a rich, viscous palate, while still retaining fruit. The barrel portion was then blended with a bit of the tank ferment which adds verve and a bright fruit backbone.

TA: 0.59 g/100mL

PH: 3.14

ALCOHOL: 12%

RESIDUAL SUGAR: 0.05 g/100mL

BLEND: 100% Marsanne

CASE PRODUCTION:
735

RATTLESNAKE HILLS

2020 Limited Release Marsanne

VINTAGE NOTES

- Slightly warmer than average winter temperatures proceeding the 2020 growing season resulted in little to no vine damage with normal bud break.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- A mild summer with very few periods of excessive heat and cooler fall temperatures created ideal conditions for developing beautiful fruit flavors and aromas.

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 AVA are typically located on ridges and terraces and in areas with good air drainage to avoid early fall frost.
- 100% of the fruit was sourced from Angiolina Farms in Rattlesnake Hills AVA.

WINEMAKING NOTES

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- 32% stainless steel fermented to preserve the Marsanne's delicate floral characters.
- 68% of the wine was aged sur lie for 4 months in neutral oak.

TASTING NOTES

"This Marsanne fruit got split this year into a tank and barrel ferment. It went to barrel without yeast – "wild" – and it delivered. It has a rich, viscous palate, while still retaining fruit. The barrel portion was then blended with a bit of the tank ferment which adds verse and a bright fruit backbone." – Tracey Keller