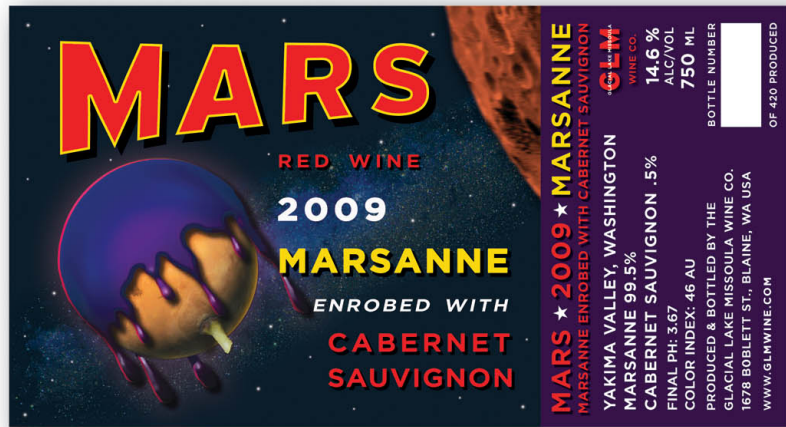


MARS 2009

ENROBED WINE

MARSANNE 99.5%
CABERNET SAUVIGNON .5%
YAKIMA VALLEY, WASHINGTON
ELEPHANT MOUNTAIN VINEYARD
ALCOHOL: 14.6% FINAL PH: 3.67
TOTAL PHENOLICS: 46 AU
CONSERVED FOR 12 MONTHS IN
A FRENCH OAK HOGSHEAD
CASES PRODUCED: 35
PRICE: \$ 35.00



WHAT IS ENROBED WINE?

In 2009 we invented a new category of wine: *Enrobed* wines!

Enrobed wine is a way to combine Red and White grape varieties into a single wine that does justice to and fully expresses the flavors of each variety. The french term for the color of red wine is “*La Robe*”. In enrobed winemaking, the unfermented skins (color) of red grapes are used to enrobe white grape juice and transform it into a red wine by fermentation.

Red wine is made by maximally extracting the phenolic components of red grape skins (anthocyanins, flavonoids and tannins), and dissolving it into the colorless juice, prior to and during fermentation. Various methods are used to aid extraction (punching down, pumping-over), warm temperatures facilitate this process (over to 7-21 days).

By contrast, in White wine-making, extraction from the phenolics in the white grape skins is minimized. Some skin contact is required to give the wine sufficient flavor and varietal characteristics. But too much extraction, and a delicate white wine will be bitter, and prone to chill haze. Skin contact after crushing is limited to only a matter of hours, and is always done at cold temperatures.

To make an Enrobed wine, any combination of red and white grape varieties can be used. The grapes are crushed, and all the red grape's juice is removed from the skins and fermented like a white wine, to produce a pink rose wine. The white grapes are given more skin contact than usual, to extract more flavor varietal characteristics. Then the white must is pressed, the skins discarded, and the white juice is added to the red skins, and fermented like a red wine. The higher levels of phenols from the white grapes will integrate nicely into the richly phenolic red must, and each phenolic component will contribute to create a wine with a unique color and flavor profile. White and red grape varieties are already combined in wines - Pinot Noir and Chardonnay in Champagne for example, but the wine is almost devoid of each grape's true varietal flavors. An Enrobed Pinot Noir/Chardonnay would express each grape's flavors much more fully.

TASTING NOTES:

Our experiment, to produce the first enrobed wine was based on the serendipitous combination of fully ripened Cabernet Sauvignon and fully ripened Marsanne, both available from Elephant Mountain Vineyards late in the season. Cabernet, of course, makes a powerful, age worthy red. Marsanne is the main grape of Northern Rhone whites, the greatest of which is white *Hermitage*. Much to our delight, well ripened Marsanne (24.5 brix) is a natural for oak aging, and makes an unctuous, honeyed, age worthy white wine, with characteristic aromas of lemon blossom and with time, flavors of orange marmalade and quince. Marsanne is also low in acid, and our enrobed wine's final pH of 3.67 is uncannily the ideal level for a fine red wine!



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