2017 Reserve Viognier-Marsanne

83% Viognier  17% Marsanne
Drink now through 2025

Why We Make It
Marsanne is a remarkable and underappreciated but challenging fruit, with truly unique tones hidden within an unstructured form. To truly appreciate Marsanne, one most support it with a more noble grape: Viognier in this case. We have used a scaffold of Viognier and oak to elevate the Marsanne to a level where its characteristics can be truly appreciated. And appreciate them we do.

Tasting Notes
An intricate aromatic medley of peach cobbler and white tea, coupled with a pebbled minerality and a hint of toasted almond. On the tongue, textured notes of caramel and coconut balance tones of clover and orange peel. A long finish rounds out the smooth and elegant palate.
A complex and delightful pairing wine, well-suited to drink alongside earthy white meats, from roast turkey to oysters to pork terrine. Try with sushi for a particularly satisfying combination.

Vintage and Winemaking
Cool and clear conditions for most of the fall of 2017 meant a lengthy cultivation of both crops. The Viognier was picked later than usual to develop more roundness in the fruit, while the always-tardy Marsanne was picked last out of all our fruit.
Both grapes were hand-picked, whole-bunch pressed, and then fermented and aged for 10 months in Burgundian neutral French oak barrels. As in previous years, we find that keeping a slim minority of Marsanne shows the most varietal character without diminishing the vivacity of the Viognier.

Cases Produced  263

| Alcohol | 13.2% |
| pH | 3.56 |
| Total Acidity | 4.84 g p/l |
| Residual Sugar | <0.5 g p/l |

$19.90
Includes 5% GST and 10% PST
SKU 399873