

2023 White Wine

Viognier • Marsanne • Roussanne SIERRA FOOTHILLS

Tasting Notes

This expressive wine is clear and pale straw in color. It boasts fruit forward aromas of stone fruit, tangerine, and melon along with floral aromas of honeysuckle and jasmine. The mouthfeel is bright with medium bodied from the viognier, with a hint minerality from the Marsanne and structure from the Roussanne. Clean citrus and melon flavors and crisp acidity help this wine dance across the palate and make it a perfect pairing for lighter dishes.

Winemaking Notes

The RhoneWolf white blend is a classic Rhône blend comprised of 60% viognier, 20% marsanne, and 20% roussanne. These grapes were all harvested the same day from select vineyards in El Dorado County, California. We pressed the grapes and cofermented the juice all together in 90% stainless steel and one (10%) French Acacia barrel. We chose to use a Sauvignon Blanc yeast to bring forward the brightness and tropical notes. We aged the wine for 3 months after fermentation, stirring weekly to soften the palate while retaining the wonderful crisp and tropical characteristics of this classic wine blend. No malolactic fermentation occurred.

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90% stainless steel, 10% new French Acacia barrel, for 3 months.

Food Pairing

This crisp blend is a perfect pairing for light appetizers, salads, seafood, lighter chicken dishes, goat cheese, and even meals with a hint of spice like Thai Curry. Try it with pan seared scallops with fresh herbs, white fish with stone fruit salsa, or green salad with goat cheese, avocado, and citrus.

Accolades

Gold Medal, Best of Class, Best of Show White, Best Rhone Blend - El Dorado County Fair Commercial Wine Competition 2024



Wine Specs

60% Viognier 20% Marsanne 20% Roussanne 12.5% alcohol 425 cases produced \$34 per bottle