

2013 Sonoma County
Venus: Roussanne - Viognier

Our sites for Roussanne are in such cool spots that they continue to be the latest pick of the season, while remaining delicate in nature. The result is a classic duet of complexity and freshness, true to the Venus legacy. The decadence of the Roussanne is adorned with a small addition of Viognier. Both are fermented in neutral barrels and puncheons to display the pure prettiness of the fruit. The 2013 has really broken out of its shell in the past ten years. Chrysalis is nearly complete. What was once a wine that showed all the warm vintage hallmarks of saturation and weightiness has evolved into a golden, balanced dream. The flavors are rich by nature but met with incredible acidity and freshness. You're met with the scents of ripe and sautéed red apple a la mode, freshly harvested honeycomb, and warm brioche. Enjoy this wine by itself or pair with a fall Californian favorite of Dungeness Crab.

Vineyard Notes:

Location

2013 provided us with favorable growing conditions in Bennett Valley. This vintage comprises of 58% Drystack Vineyard Roussanne and 40% Vivio Vineyard Roussanne, with 2% Kobler Family Vineyard Viognier.

Cellar Notes:

Percentage New Oak

None

Barrel Aging

10 months

Bottling Date

August 23, 2014

~Native Ferment/Native ML

Composition

98% Roussanne

2% Viognier

Alcohol

13.7%

Production

348 cases

