

2016 Sonoma County
Venus Roussanne / Viognier

Purity is the first word that comes to mind with the 2016 Venus. Comprised of 95% Roussanne and 5% Viognier, the 2016 is a classic edition of Venus with immediate white peach and kumquat on the nose. The hallmark characteristic of the Bennett Valley Roussanne used in this blend is extremely slow ripening, with harvests consistently falling well into October. We attribute the intensity on the nose to the fruit's time on the vine, maturing slowly, with complex flavors evolving long before sugar accumulation.

Since 2013, the Roussanne for this elegant blend has come from two temperate vineyards in the western benchlands of Bennett Valley, both with east-facing exposure. 66% of the Roussanne is grown in the rocky soils of Dry Stack Vineyard. Starting in 2013, we have blended this with the Vivio Vineyard Roussanne. The combination produces a wine that achieves both complexity and delicacy.

Upfront, 2016 shows classic Roussanne characters of beeswax, honeysuckle and lychee fruit that we associate with Dry Stack Vineyard, but also Anjou pear and white peach that we attribute to Vivio. A lovely hint of reduction comes across like almond croissant. This aroma on the nose contrasts beautifully with the vivid, fresh fruit by mouth. The salinity on the finish is quenching and mouth-watering at the same time.

To top it off, the 5% of Viognier from the beloved Kobler Family Vineyard adds a beautiful note of quince and apricot on the nose while contributing to added richness on the palate.

Cellar Notes:

Percentage New Oak

None

Composition

95% Roussanne, 5% Viognier

Barrel Aging

11 months

Alcohol

13.6%

Bottling Date

August 10, 2017

Production

221 cases

~Native Ferment/Native ML

