

2014 Sonoma County Venus Roussanne / Viognier

Venus has both the beauty associated with the Greek goddess and the exotic excitement inspired by the planet it shares a name with. The terroir of both the Bennett and Green Valleys let us transcend the expectation of what white Rhones blends often taste like. For us, Venus has evolved over the years into a wine that is both yin and yang. On the nose, it is floral and pretty with savory and mysterious undertones. On the palate, it is light and chalky, yet round and full.

The 2014 vintage shows off these contrasts to the fullest. Give this wine an hour or so to breathe and it will really lay all its flavors on the table for you. The nose possesses a green grape quality with honeysuckle, nectarines, and fragrant honeydew husk. On the palate, beeswax, white nougat, almond, and quince oil. The wine opens with brightness and precision with a surprising fullness alongside fresh acidity that extends into the finish. This is a truly distinct white wine that, like many of our reds, is a classic food wine that can also shine on its own. One of our favorite restaurants in Healdsburg, Valette, serves this wine with diver scallops en Croute bathed in Champagne Beurre Blanc sauce and topped with caviar.

Vineyard Notes:

Location

2014 provided us with favorable growing conditions in Bennett Valley. This vintage comprises of 52% Drystack Vineyard Roussane and 43% Vivio Vineyard Roussanne, with 5% Kobler Family Vineyard Viognier.

Cellar Notes:

Percentage New Oak Composition

None 95% Roussanne, 5% Viognier

Barrel Aging Alcohol
11 months 14.0%

Bottling Date Production August 21, 2015 265 cases

~Native Ferment/Native ML

