

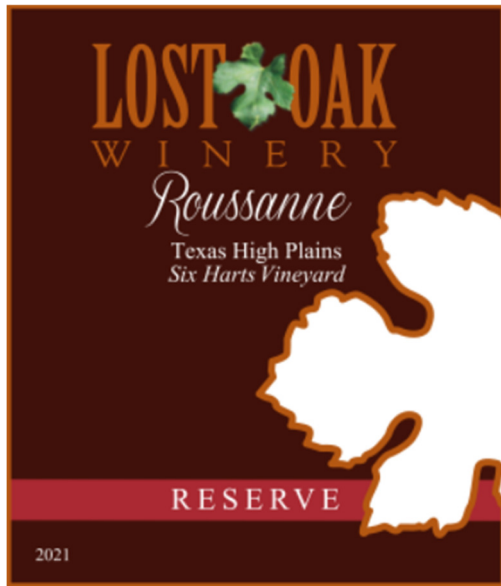
Roussanne Reserve 2021

WINEMAKER NOTES

Roussanne is originally from the Rhone region in France. Unlike other white grape varieties, Roussanne berries tend to have a brownish hue when ripe. Roux is the French word for reddish-brown and is thought to be the origin of the varietal's name. Roussanne tends to be a fuller bodied white wine, making it a natural choice for barrel fermenting and ageing. This process gives the wine more subtle and incorporated vanilla and spice flavors.

TASTING NOTES

This Roussanne Reserve greets you with a delicate straw color. Delicet aromas of vanilla, spice, and buttered toast are highlights of its oak fermentation and aging. Flavors of dried apple, vanilla, and ginger carry over to the palate. Full bodied and well-rounded this Roussanne clings to your taste buds with a finish of sage and lavender.



TECHNICAL NOTES

Varietals & Vineyards:

100% Roussanne from Diamante Doble Vinyard Tokio, TX

Harvest Date:

August 29th, 2021

Brix: 25

Aging:

6 months

40% new French oak

30% neutral oak

20% stainless steel

Bottled March 4, 2022

Food Pairing:

Pair with cheddar lobster dip, mushroom and scallop risotto, pasta with sage brown butter sauce, navy bean and smoked sausage soup, or apple gingerbread pudding.

