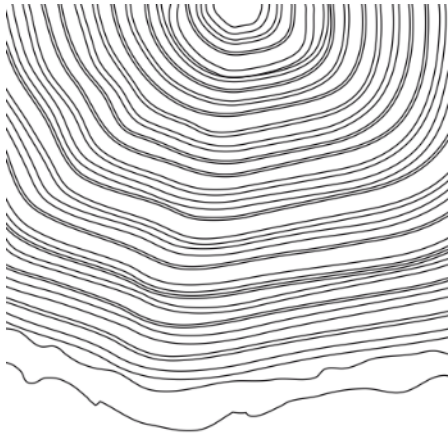


Roussanne + Viognier 2024



WINEMAKER NOTES

Roussanne and Viognier are white grapes that are famously grown in the Rhône region of France. They are often blended along with Marsanne to make a white Rhône. The 2024 Roussanne + Viognier is a 50/50 blend. It has the aromatics of a viognier but the body and sophistication of a Roussanne. Light French oak was added during the aging process to add further complexity and richness of texture.

TASTING NOTES

Lost Oak's version of a White Rhône may be missing the Marsanne, but it is not lacking in flavor or complexity. The color is bright with just a subtle hint of oak influence. Pear and melon are the first aromas to greet the nose, followed by a kiss of citrus and minerality. Full bodied, this wine clings to the tongue with flavors of orange blossom and honeydew melon and an undercurrent of vanilla on the finish.



TECHNICAL NOTES

Varietals & Vineyards:

50% Roussanne from Rowland Taylor Vineyards
Brownfield, TX
36% Viognier from Rowland Taylor Vineyards
Brownfield, TX
14% Viognier from Diamante Doble Vineyard
Tokio, TX

Harvest Dates:

August 2024

Aging:

100% Stainless Steel
Bottled February 13, 2025

Food Pairing:

Pair with cheese fondue, spring greens salad with green goddess dressing, eggs benedict, classic mac'n cheese, snapper with lemon caper sauce, lobster risotto, white chicken chili, French orange tart

