

McPherson



## Product Information Sheet

Variety: Marsanne-Roussanne

Blend: 60% Marsanne, 40% Roussanne

Vintage: 2021

Alcohol: 13.1%

Brix at Harvest: 23.4°

Acidity at Bottling: 6.1 g/L

pH: 3.48

Residual Sugar: 0.3%

Skin Contact: None

Fermentation: 28 days @ 57°F

Aging: Stainless

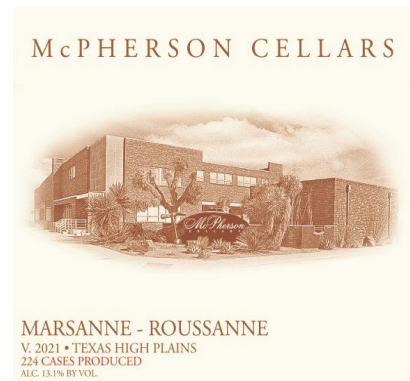
Grapes Sourced From: Texas High Plains

UPC Number: 0 90024 00001 8

750 ML Bottles/Case: 12

Weight LBS/Case: 36.3

Cases/Pallet: 56 Cases/Tie: 14 Ties/Pallet: 4



As varieties go, both Marsanne and Roussanne have a history of obscurity, and are not well known outside the Rhone Valley in France. Both cultivars are far better known for components of blends than a standalone wine. Together these two varieties produce a wine of distinction. Marsanne gives this blend delicate aromas of toasted almonds, fullness, and subtle citrus flavors. While Roussanne has unique lemon drop and tea like aromas. This wine can be paired with seafood, poultry, and light salads.