

# 2014 ROUSSANNE



## Tasting Notes

A bright nose of kaffir lime leaf, beeswax, and honey suckle is met by a weighty mid palate full of caramel, apricot, and a very distinct minerality. This wine will drink best after being open for an hour and served at 45-50°.

**Composition:** 100% Roussanne (Clone M)

**Appellation:** Ballard Canyon

**Vineyard:** Kimsey Block 4A

**Viticulture:** Certified Organic Tight Vine Spacing, Hand Harvested

## Winemaking:

100% Barrel Fermented

100% Wild yeast fermentation

## Elevage:

10 Months in 52 % New French Oak 500 liter Puncheons, 48% Neutral French Oak Barriques

**Alcohol:** 15.34%

**Production:** 105 cases