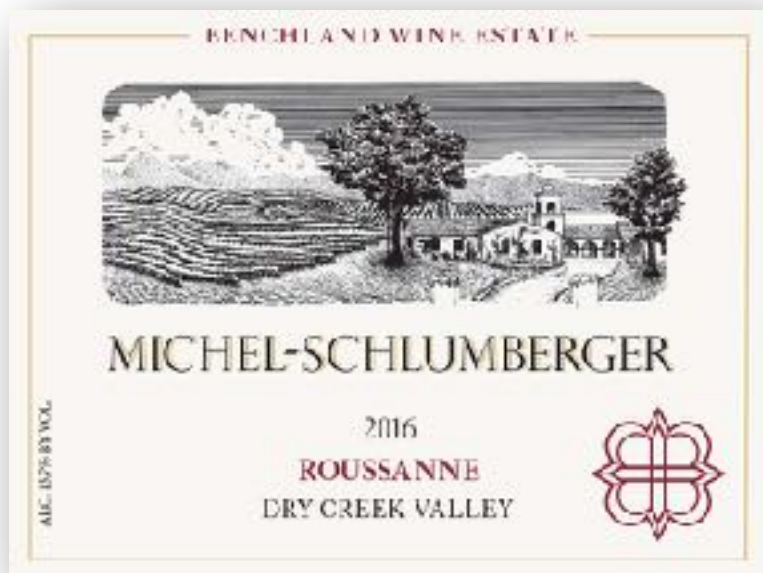


Michel-Schlumberger

2016 Roussanne Dry Creek Valley



Varietal Composition: 94% Roussanne, 6% Viognier

The Vineyard: These Roussanne grapes were grown in the Dry Creek Valley. A small amount of Viognier was added to highlight the floral notes of this wine.

Fermentation: The grapes were picked in the cool morning and whole-cluster pressed. After chilling and settling the juice, the clear juice was racked into stainless steel tank and fermented at a cool temperature to retain fresh fruit flavors.

Cooperage / Aging: The wine was aged for 7 months in stainless steel tank.

Sensory Notes: Color: Pale straw

Aromas: Fresh wildflowers, honey and white peach

Palate: Bright fresh palate, with a pleasing fruit finish

Bottling Date: April 17, 2017

Cases Produced: 27

Final Technical Info: pH: 3.40 TA: 0.51 g/100ml Alc: 13.7% RS: 0.1%