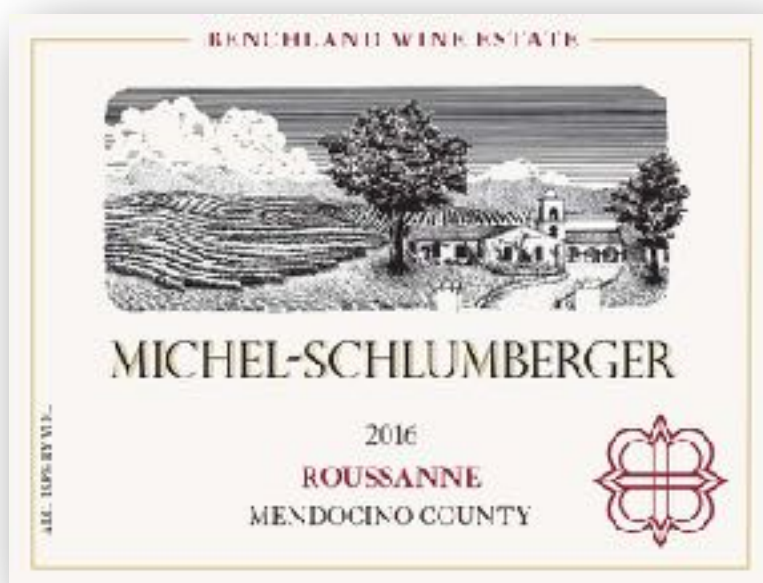


# Michel-Schlumberger

## 2016 Roussanne Mendocino County



**Varietal Composition:** 89% Roussanne, 11% Viognier

**The Vineyard:** These Roussanne grapes were grown at the Saracina Vineyard in Mendocino County. A small amount of Viognier was added to highlight the floral notes of this wine.

**Vintage:** Moderate temperatures with no appreciable rainfall throughout the ripening season allowed the grapes to fully develop exceptionally concentrated flavors.

**Harvest:** Average brix: 23.8      pH: 3.49      TA: 0.64 g/100ml

**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. No malo-lactic fermentation.

**Cooperage / Aging:** The wine was aged for 14 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:** January 27, 2018

**Cases Produced:** 112

**Final Technical Info:**      pH: 3.59      TA: 0.58 g/100ml      Alc: 13.0%      RS: less than 0.1%