

MELLOWOOD VINEYARD



2017 MARSANNE

WINEMAKING NOTES

The juice from these grapes was pressed straight to tank and fermented in stainless steel, then transferred to barrels for aging. Aged 11 months in 33% 2nd fill Acacia, 33% 3rd fill Acacia, and 33% Neutral Oak barrels.

TASTING NOTES

This traditional Marsanne features aromas of toasted nuts, baking spice, white peach, and quince. It is dry on the palate, with fresh apple flavors, savory undertones, and just a bit of the signature oily texture that makes this white variety so distinct. Its acidity will match perfectly with rich seafood and creamy dishes.

FOOD PAIRING SUGGESTIONS

Pair with dishes with cream sauce, and crab or lobster with butter. Seafood and shellfish, in general, are excellent choices with this wine!

AGING

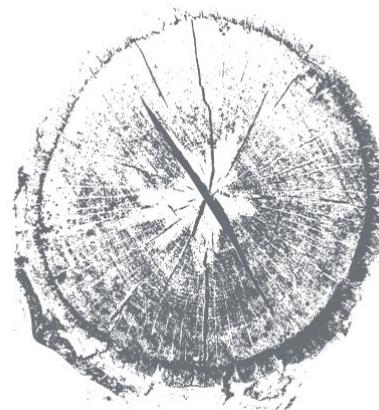
Aged 11 months in 33% 2nd fill Acacia, 33% 3rd fill Acacia, and 33% Neutral Oak barrels. \$24/bottle | 12.3% alcohol | 100% Marsanne | Sauber Vineyard, El Dorado

WINE SPECS

100% Marsanne

ABV 12.3

3 BARRELS (84 CASES)



MELLOWOOD
WINERY

20
17

MARSANNE

EL DORADO | CALIFORNIA