



*Cline Cellars*  
**2006 Marsanne Roussanne**  
*Carneros*

**Harvest Date:** October 18  
**Brix at Harvest:** 22.3  
**Final pH:** 3.65  
**Release Date:** April, 2007  
**UPC:** 098652 150020

**Alcohol:** 13.0 %  
**Total Acidity:** .62g/100ml  
**Residual Sugar:** .50%  
**Cases Produced:** 1,900

**Varietals:**

89% Marsanne, 11% Roussanne

**Vineyards:**

The four acres of Marsanne that contribute to this blend are planted on our estate in Sonoma Carneros. The area is known for its cool and moderate temperatures which allow for long ripening time and full flavor development. The Roussanne is grown in our Sonoma Coast vineyard. The fog intrudes, and lingers until noon on some summer days, providing an ideal growing environment for this unusual Northern Rhône varietal.

**Fermentation and Aging:**

The grapes are handpicked and conveyed to our de-stemmer. This very gentle process minimizes the pick-up of bitter components from the skins and seeds.

The grapes are then pumped directly to our tank press which gently squeezes the juice free of the skins and seeds. From there the juice is pumped to a settling tank where it is chilled further to 55 degrees F. The tank is racked the next day and wine begins its conversion to the brightly flavorful white wine called Cline Marsanne Roussanne.

**Winemakers Comments:**

Marsanne and Roussanne are the Northern Rhone Valley's two most important white wine grape varieties and are regularly blended together. There are less than 250 combined acres of these grapes in California making them a bit of a rarity. This blend has a zesty orange character mixed with grapefruit and a wonderful mineral character. We did not expose the wine to oak aging allowing the wine to remain fresh and lively. Serve slightly chilled.