



Cline Cellars
2008 Marsanne Roussanne
Sonoma Coast

Harvest Date: October 6
Brix at Harvest: 21.4
Final pH: 3.70
Release Date: March 2009
UPC: 098652 150020

Alcohol: 13.0%
Total Acidity: .71g/100ml
Residual Sugar: .35 %
Cases Produced: 720

Varietals:
80% Marsanne, 20% Roussanne

Vineyards:
The four acres of Marsanne that contribute to this blend are planted on our estate in Sonoma Carneros (our Carneros vineyard is also situated in the Sonoma Coast AVA). The Roussanne is grown in our Petaluma Gap vineyards. Both are located within the Sonoma Coast AVA. These areas are known for their cool and moderate temperatures which allow for long ripening time and full flavor development. 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 de-stemmed. Grapes are then pumped directly to our tank press which gently squeezes the juice free of the skins and seeds. From there it is pumped to a settling tank where it is chilled to 55 degrees F then racked the next day. At this point the 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. Cline's Marsanne Roussanne has a zesty orange character mixed with grapefruit and a wonderful mineral character. Negating oak aging, the wine remains fresh and lively. Serve slightly chilled.