

CASS Rockin' One Blanc

2016

Tasting Notes

Pear preserves, almond cream and honeyed lemon are the dominant characters of the 45% Roussanne, 28% Marsanne and 27% Viognier trio. The soft acidity and plush palate emerge, exhibiting nuances of ripe gala apple, chamomile blossom, vanilla custard and tangerine zest. Undertones of stone like minerality stage the finish meeting lingering essence of candied ginger, toasted coconut, buttered brioche and a dash of freshly ground nutmeg.

WINEMAKING

Hand-picked in the early morning, the cold grapes were pressed within moments after coming off the vine. The long, slow fermentation helped maintain crucial aromatics, while occasional lees stirring helped lend texture and structure to the wine. Barrel fermented and aged in barrels for 10 months. The ROB typically sees about 25% new oak. For Roussanne, Russian oak is typically used. This is a tight-grained barrel, similar in flavor profile to French Oak. Marsanne typically sees a little bit of everything in regard to oak. We use French, American, Russian and Acacia woods. The Viognier is aged on French and Acacia wood, which tend to lift the aromatics without lifting the tannin. Varietals are aged sur-lie (dead yeast and sediment from the skins), and are stirred (battonage) every two weeks.

Accolades

90
points
VINOUS



Composition: 45% Roussanne,
28% Marsanne, 27% Viognier
Aging: 10 months in Oak

Alcohol: 15.0%
pH: 3.83 TA: 6.3g/L
Production: 525 cases produced

CASS VINEYARD



Our DNA is from France...In 2000, we planted wine grape clones certified by ENTAV, the agency that is responsible for certification of wine grape clones in France. Cass Vineyard was among the first vineyards in California to be planted entirely to ENTAV certified clones.

We have 11 varietals on 145 acres, including seven Rhône varietals as well as four big red Bordeaux varietals.

The Cass Estate Vineyard, located southeast of the town of Paso Robles, exemplifies the quality of the Paso Robles region with its warm days, cool coastal breezes, and exceptional soils. Deposited over centuries, the diverse alluvial soils make for an expressive site that produces fruit of incredible quality. A long growing season of warm days and cool evenings give rise to vibrantly ripened fruit with dynamic flavor profiles that translate beautifully in your glass.

Learn more about Cass Winery, call us at **805-239-1730** or visit us online at www.casswines.com | 7350 Linne Road, Paso Robles, CA 93446

