

CASS Marsanne 2018

Tasting Notes

A bouquet of lemongrass, sun-ripened Anju Pear, almond butter and traces of Thai basil intrigue the senses. The palate is plush yet airy, highlighting silky elements of lemon meringue, golden apple and clove honey. The finish shines with rock melon and Key lime while subtle layers of dried jasmine flower and ground nutmeg endure.

Complex
Aromas, Silky Palate
and Bright
Acidity

WINEMAKING

Aiming to preserve the intense fruit and aromatics of the variety, this Marsanne was fermented and aged in 100% stainless steel. Hand-picked in the early morning, the cold grapes were pressed within moments after coming off the vine. Following juice settling, a long, cold fermentation commenced. Malolactic fermentation was inhibited to preserve acidity, keeping the wine fresh and crisp.



Composition: 100% Marsanne

Aging: 100% Stainless Steel

Alcohol: 14.5%

Cases Produced: 300

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

