

CASS Marsanne 2016

Tasting Notes

Aromas of Asian pear, Honeydew melon, Jasmine flower, and lime blossom lure the senses.

Focused acidity and subtle minerality create a multidimensional palate, delivering flavors of fresh kiwi and crushed honeycomb. Layered essence of Mandarin zest, sweet basil and whispers of cashew butter complete the endless finish. Enjoy Now.

2017
Orange County
Wine Society
Commercial Wine
Competition
Gold



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: 15.5%

pH: 3.41 TA: 4.9g/L
Cases Produced: 400

Clone: 574
Rootstock: 101-14, 110R

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 five 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

