

CASS Rockin' One Blanc

2017

Tasting Notes

This Rhône-style white was fermented and aged for 10 months in oak. The combination of barrel aging and lees stirring gives this blend a unique richness and creamy texture. Flavors of stone fruit and honeyed-almonds makes this a perfect wine to pair with seafood paella.

Accolades

93pts

CA State Fair Wine Competition

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.



Composition: 39% Viognier,
38% Roussanne, 23% Marsanne
Aging: 10 months in Oak

Alcohol: 14.2%
Production: 300 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

