

CASS Roussanne 2017

Tasting Notes

Wisps of yellow flowers, orchard fruit and aromatic herbs wafts from the glass. Essence of Fuji apple, peach pith and Bosc pear float above a fresh acidity and balanced palate. Nuances of honeyed tea and beeswax shine through on the finish, while delicate flavors of ripe apricot, lemon oil and finely grated ginger quietly linger.

Palate:
Perfumed
Aromatics, Delicate
Flavors, Fresh
Acidity

WINEMAKING

Aiming to preserve the intense fruit and aromatics of the variety, this Roussanne 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% Roussanne

Aging: Cold Fermented in
Stainless Steel

Alcohol: 13.9%
Production: 400 cases

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

