

## ROUSSANNE 2010 THE GLENROSE VINEYARD

A rare single varietal interpretation of this aromatic Rhone white variety, this limited production wine was sourced from a respected neighboring grower whose vineyards sit on steep terraces of chalk rock, the indigenous calcareous shale. Roussanne, a reddish-gold colored grape native to both the Southern and Northern Rhône Valley in France has a rich and unctuous mouth feel with penetrating scents of wild flower honey and Asian pear

The cooler growing season of 2010 was ideal for this aromatic white varietal. The delayed harvest allowed longer hang times, resulting in expressive fruit and the classic combination of viscosity and “nerve” (the French word for crisp natural fruit acidity). After three years of drought conditions, the El Nino weather pattern returned effectively raising the Pacific Ocean temperatures and promoting an uplift of moisture into the upper atmosphere. The Santa Lucia mountain range experienced substantial rainfall ending in early-April totaling 38 inches. The unique microclimate in the mountainous vineyards allowed for well- balanced and vibrant acidity for our white varieties.

Barrel fermented in neutral oak barrels the wine rested on its lees for 7 months, which added a creamy baked croissant character to the beeswaxy richness and ripe pear fruitiness of the finished wine. At its best in the near term, up to 2014.

*Roussanne* 2010  
ADELAIDA

THE GLENROSE VINEYARD · PASO ROBLES



### VINEYARD DETAILS:

AVA: Paso Robles  
Vineyard: Glenrose Vineyard  
Elevation: 1,200 feet – 1,600 feet  
Grade: Terraced  
Soil: Calcareous Limestone  
Clones: Roussanne:Tablas Clone A  
Rootstock: 1103P  
Planted Acres: 6

### HARVEST DATES:

September 16<sup>th</sup> -September 20th , 2010

### TECHNICAL DATA:

Alcohol: 14.3%  
pH: 3.37  
TA: 5.8 g/L  
Malic: 0.12 g/L  
Brix: 23.5°  
Yield: 2 tons/acre  
Fermentation:100% neutral French oak barrel fermentation

### VINTAGE DETAILS:

Varietals: Roussanne 100%  
Cases: 158 cases produced  
Release Date: Nov. 2012  
CA Suggested Retail: \$35

### COOPERAGE:

Barrel aged 11 months in 100% neutral French oak.  
Bottled: September 21, 2011  
Unfined