

2015 Roussanne

VINEYARD AND VINTAGE NOTES

The fruit for this wine was sourced from Sarah's Vineyard which is located on the 152 corridor in West Gilroy, CA. The vineyards location means warm days and cool nights, perfect for Rhone whites.

2015 was a warm, dry year and all of the fruit seemed to ripen at once. This led to a scarcity of pickers towards the end of September and many difficult decisions about when to bring the fruit in. We decided to allow the Roussanne fruit to hang just a little too long as we awaited pickers. This led to wonderful full, ripe flavors but a slightly higher than desired level of sugar.

WINEMAKING NOTES

The fermentation was quick and energetic which let us rack the wine off of the lees very early and avoid any off flavors caused by the extended hang time.

As our inaugural flagship wine we wanted this Roussanne to be a bit bigger and more complex than our usual style of whites. As such, this is the first La Vie Dansante white that has ever seen oak – not much, only about 20% – but enough to be noticed in the flavor profile and add longevity to the wine.

WINEMAKER TASTING NOTES

This Roussanne is golden in the glass with an aroma of ripe tropical fruit, honeycomb, spices and baked apple. It's medium to full bodied with a round middle and a hint of floral notes on the finish.

With crisp acidity and a hint of oak, this is a wine that is built to last, mellowing as it ages until it is the perfect accompaniment to a rich fish stew on a winters night.

The 2015 Roussanne pairs well with rustic soups and stews, roasted vegetables, and pastas with cream sauce.



Varietal:	93% Roussanne, 7% Grenache blanc
Appellation:	Santa Clara Valley
Harvest Date:	September 24 th & October 13 th , 2015
Alcohol:	14.8%
TA:	5.7 g/L
pH:	3.67
RS:	0.43%
Oaking:	20% new French Oak for 6 months
Bottling Date:	October 12, 2016
Production:	27 cases
Aging Potential:	7 years