



Sierra Vista
VINEYARDS & WINERY, LLC

2009 Roussanne

Philosophy

An exciting addition to our Rhône portfolio, Roussanne is a native of the Northern Rhône Valley. In our quest to become the premier Rhône producer of California, we decided to expand by introducing another white wine to our growing line of Rhône-style wines. Often blended with Viognier, we continue to be pleased with the Roussanne on its ' own and are continuing to produce a varietally labeled Roussanne.



Vineyard Source

Planted in 1999 on 110R rootstock, we received our first harvest from the vines in 2003. Grown here on a South-western slope where it receives the warm afternoon sun, the Roussanne ripens late in the season. Interestingly enough, the name Roussanne is taken from the French word for brown or “roux” and we discovered why. When the

Roussanne is fully ripe, the fruit turns a speckled brown color. This in turn produces juice that is brown however, during the fermentation process the wine becomes a lovely pale straw color.

2009 Vintage

We had a normal spring with bud break at the usual time followed by a moderate summer. There was a late spring rain that allowed us to try a year of farming with almost no irrigation. The only vines we irrigated were the Roussanne so every thing else was dry farmed. This allowed the grapes to ripen to maturity without developing high sugar and thus high alcohol. We started harvesting in the first week of September – which is slightly early.

Harvest date	Sept 29
Time in Oak	6 months
Bottling Date	March 2010
Cases Produced	120
Alcohol	13.3%

Winemaker's Tasting Notes

I put my nose in the glass and get aromatic notes of melon, quince, citrus and mineral. I take a nice mouthful and taste a wine that is creamy, enhanced by partial malolactic fermentation with flavors of stone fruits, melon and flint. This is a very different white wine from the others we produce, with rich aromas and mouthfeel but a crisp finish. It is a great accompaniment to any seafood or chicken dishes such as Petrale Sole with a Lemon-Butter sauce, Fresh cracked Dungeness Crab, Grilled Seabass with a Orange Cumin rub or most grilled chicken dishes.

John MacCready, winemaker