

2017 LONESOME SPRINGS CUVÉE RVM

ROUSSANNE 45% | VIOGNIER 30% | MARSANNE 25%

51 WEEKS WINEMAKING
LONESOME SPRING RANCH
COLUMBIA VALLEY

Roussanne brings minerality, Marsanne contributes structure and acidity, while Viognier is the aromatic variety in this trio, full of stone fruits, peach, and floral aromatics. By choosing to make this wine as a field blend, we are integrating the contributions of the three varieties early on to allow them to integrate and show the best characteristics of each in a restrained way. We chose to ferment in stainless-steel drums—a similar size to a barrel—and neutral barrels, so we would have multiple small-vessel fermentations with a selection of yeasts and a six-month sur lie aging period. The wine gets a moderate mouth-feel from this style of aging and retains the pleasant acidity and freshness with our prohibiting malo-lactic fermentation. This wine lands in between Pinot Gris and Chardonnay in terms of mouth-feel and weight. 180 cases produced.

HARVEST DATE: October 27, 2017

VINEYARD, CLONAL, & WINEMAKING INFORMATION:

- Roussanne 45%, Viognier 30%, Marsanne 25%
- Stainless-steel drums, one neutral barrel

pH: 3.52 | **TA:** 5.1 g/L | **ALCOHOL:** 14.1%

FIFTY-ONE WEEKS
WINEMAKING

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