

Roxane 2016

CYRANO & ROXANE

I always loved the play *Cyrano de Bergerac*. I even developed a crush on Roxane, which is why I jumped at the chance to play the role of Cyrano in my high school play. After delivering the last line of dialogue: “My white plume!” the audience fell silent. I have no idea whether it was because I was very good or very bad. (I’d like to believe very good!) To this day, I still think it’s a wonderfully romantic play, perfect for two beautiful wines.

—FRANCIS FORD COPPOLA

SONOMA COUNTY

The climatic diversity of Sonoma County allows growers to find the perfect home for almost every grape varietal. Our Vermentino, which is a relatively obscure grape in the U.S., is grown by one of the pioneers of Carneros, Francis Mahoney. Just as Roxane was dedicated to her ideals, Mahoney planted Vermentino years ago though people told him he shouldn’t. For this wine, we blended Vermentino with Vernaccia, another Italian varietal popular in Sardinia, where the coastal climate creates a light, refreshing wine to pair with seafood. The Vermentino and Vernaccia that create Roxane are grown in three Sonoma County vineyards that experience a similar marine influence, producing crisp, vibrant wines.

WINEMAKER’S NOTES

Vermentino and Vernaccia are harvested in the early morning hours, quickly pressed and fermented in stainless steel to retain the varietal’s natural acidity. We experienced an ideal vintage for our debut release of Roxane; the season started with a cold, rainy winter that segued into warm spring and summer months. The vineyards benefitted from diurnal conditions where chilly evenings contrasted warm daytime temperatures, giving the vines extra hang time to accumulate flavor intensity while maintaining a balanced acidity.

TASTING NOTES

Light and graceful on the palate, Roxane boasts lively, fresh cut citrus aromas crowned by just a kiss of orange blossom. White and pink grapefruit flavors are backed by sweeter notes of tropical fruits, creating a well-balanced palate that is both crisp and fleshy. The juicy flavors finish fresh and clean.

APPELLATION: Sonoma County

ALCOHOL: 13.8%

pH: 3.26

BLEND: 78% Vermentino, 22% Vernaccia

TOTAL ACIDITY: .62g/100ml

BARREL REGIMEN: Stainless steel

