



2006 PRESTON VINEYARD MARSANNE

100% Marsanne

Appellation: Dry Creek Valley

Production: 270 cases

Alcohol: 14.6%

Retail: \$32

Tasting Notes – Aromatics of orange blossom, pear and peach integrate with the rich minerality on the palate and the bitter almond and cream finish. This wine is fat and opulent; it coats the mouth and drinks more like a red. This wine has the ability to withstand cellaring, leading to a richer toffee characteristic.

Pair With – Food that are simpler tend to pair well with this wine. Roasted chickens in medium weight crème sauces, wild mushrooms, lobster, and foods that use garlic, such as snails. Drink now to 7 years.

*“The opportunity for a winemaker to produce a wine from a grape varietal that has fascinated him for such a long time is one thing. But to try and produce a wine that shares characteristics with the great wines of amazing wineries such as Chave, Chapoutier, and Domaine Des Remizieres from Hermitage is another feat. We are very fortunate to have found a Marsanne vineyard planted in very well-drained rocky soil that lends itself to producing wines with a very nice mineral component -- the backbone to this incredibly lush and decadent wine.” – **Jeff Cohn***