



2006 STAGECOACH MARSANNE

100% Marsanne

Appellation: Napa

Production: 100 cases

Alcohol: 15.5%

Retail: \$38

Tasting Notes – Spiced pineapple and coconut crème are intertwined with wet stone, orange blossom and sweet butter. On the palate the wine is viscous and opulent, but carries itself elegantly through the finish. This is classic Marsanne, with flavors of orange blossom, apricots and peaches that are highlighted by honeysuckle, candle wax, bitter almond and hints of clover.

Pair With – A wine that is not as intensely aromatic as Viognier, Marsanne is very easy to match up with all types of food due to its richness and sense of minerality. Try spicy Chinese or Thai. Lobster is perfect, also wild mushrooms -- this wine is begging for foods in heavy crème sauces that have touches of truffles. With age, great with wild game birds. Drink now to 15 years.

“This wine was aged 16 months in 30% new French oak and 70% one-year-old barrels. We decided that the Stagecoach vineyard needed additional barrel aging to help marry the minerality of the wine with the intense fruit, thus producing a wine of elegance, finesse and ability to age gracefully for years to come.” – Jeff Cohn

92 points, Wine Spectator