



2007 PRESTON VINEYARD MARSANNE

100% Marsanne

Appellation: Dry Creek Valley

Production: 219 cases

Alcohol: 15.5%

Retail: \$32

Tasting Notes – Rich, with plenty of depth, this wine contains elements of ripe peaches at its center but is balanced with minerality. Ripe stone fruit and citrus blossom waft placidly in the glass and a classic hint of bitter almond rounds out the creamy finish. Big and racy, its acidity avoids the heaviness that can be associated with Marsanne from warmer climates.

Pair With – Foods 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 JL Chave, M. Chapoutier, and Domaine Des Remizières 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