

CASS MR BLANC

2016

Tasting Notes

The bouquet highlights essence of golden delicious baked apple, poached Asian pear and crushed Yellow Rose. Focused acidity and subtle minerality create a multidimensional palate, delivering flavors of ripe golden apple, spiced quince and Chamomile Tea weave through a full yet refreshing palate with a soft minerality that lead to a polished, lingering finish. Enjoy Now

Gold Medal 2017
Hilton Head Food
& Wine
Competition

WINEMAKING

Aiming to preserve the intense fruit and aromatics of the variety, the Marsanne and Roussanne were fermented and aged in 100% stainless steel. Hand-picked in the early morning, the cold grapes were pressed within moments after coming off the vine. Following juice settling, a long, cold fermentation commenced. Malolactic fermentation was inhibited to preserve acidity, keeping the wine fresh and crisp Approachable, Food Friendly and Polished



Composition: Alcohol: 15.5%
75% Marsanne, 25% Roussanne

CASS VINEYARD

Our DNA is from France...In 2000, we planted wine grape clones certified by ENTAV, the agency that is responsible for certification of wine grape clones in France. Cass Vineyard was among the first vineyards in California to be planted entirely to ENTAV certified clones. We have 11 varietals on 145 acres, including seven Rhône varietals as well as five big red Bordeaux varietals.

The Cass Estate Vineyard, located southeast of the town of Paso Robles, exemplifies the quality of the Paso Robles region with its warm days, cool coastal breezes, and exceptional soils. Deposited over centuries, the diverse alluvial soils make for an expressive site that produces fruit of incredible quality. A long growing season of warm days and cool evenings give rise to vibrantly ripened fruit with dynamic flavor profiles that translate beautifully in your glass.

Learn more about Cass Winery, call us at **805-239-1730** or visit us online at www.casswines.com | 7350 Linne Road, Paso Robles, CA 93446

