



## 2010 Marsanne

This wine is 85% marsanne from the Ibarra-Young Vineyard near Los Olivos in the Santa Ynez Valley and 15% roussanne from Bien Nacido Vineyard in the Santa Maria Valley. 2010 was a very cool vintage, in fact it set records for being the coolest Summer recorded on the Central Coast. Just when we were wondering if any grapes were going to get ripe we had an unprecedented three day heat wave at the end of September that set all kinds of records for various Central Coast cities. On one of the three days Los Angeles set an all time record of 118° for the warmest day recorded there ever! A bunch of grapes, including the marsanne, ripened during this heat wave and we were scrambling to get things safely in the winery. The grapes were harvested on September 29th at 23.7° brix, 8.4 acidity and 3.21 pH...beautiful numbers if about a degree higher in sugar than we normally pick.

The grapes were whole cluster pressed, the juice chilled and settled for 48 hours, and then transferred to neutral barrels for fermentation and aging. The roussanne was blended in shortly before bottling, 1109 cases were bottled in early April 2011. The overriding quality factor of this vintage was the long cool Summer, long hang time, great flavor development. I recently did a 19 vintage vertical of our marsanne going back to 1988 and this 2010 ranked right up there with the best of them.