

DOMAINE ARTEFACT

2018 Marsanne



Tasting Notes: The Domaine Artefact 2018 Marsanne is a full bodied white wine with aromatics of citrus blossoms, lime, lemon and orange. Brilliant golden in color. On the palate, ripe pears, warm spices with highlights of nutmeg and cinnamon (pear compote). Finishes with mango, tropical fruits with an acidity that keeps it fresh. Age worthy! In three to four years this wine will darken and present with more savory notes.

Winemaking: We were completely caught by surprise. Brix reports for 24 September was 21.0 and the 1st of October was 24.4. Sugars increased quicker than we had anticipated, and Lynn went to Santa Barbara as soon as she could to pick up the fruit. It was slightly sunburned but otherwise in good condition. Whole cluster pressed and fermented in stainless steel at 58-60 oF. Fermentation lasted four weeks and the wine was racked off gross lees after six weeks. Batonnage was performed for six weeks on fine lees. Eighty gallons were racked to hogshead.

Food Pairing: Marsanne pairs excellently with rich shellfish like wild prawns and the citrus notes make it a great counterpoint to Thai or Vietnamese food.

The Marsanne grape most likely originated in the Northern Rhône region where it is widely planted today. And more precisely the village and abbey of Marsanne (Drôme). It is a principal component of the white wines from the Hermitage AOC. It is often blended with Roussanne.

Definition provided by GuildSomm

Wine Specs:

AVA: Central Coast, Santa Ynez Valley

Vineyard: Camp4 Vineyard

pH:

Acidity: grams per liter

ABV: 14.2 %

Harvest: October of 2018

Cases Produced:

