CASS | WINERY

MR BLANC 2019

Tasting Notes

Aromas of honeysuckle blossom, pressed papaya and poached pear greet the nose. The fruit driven palate is soft and layered offering ripe Fuji apple, lemon marmalade and essence of Chamomile tea. Freshly grated ginger and spiced melon balance upon a lively, lingering finish.

Aromatic, Fruit-driven and Food Friendly

WINEMAKING

Aiming to preserve the intense fruit and aromatics of the variety, the Marsanne, Roussanne and Viognier 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:
56% Roussanne, 24% Viognier, 20% Marsanne

Aging: Cold fermented in stainless steel

Alcohol: 14%
1,248 cases produced

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 four 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

MAKING HISTORY
CASS
WINERY OF THE YEAR
CCWC
2015 & 2018