

WESTERLY VINEYARDS

2004 W blanc
Santa Ynez Valley

Tasting Notes

Our 2004 "W" blanc is a Rhône-style blend that showcases Roussanne with the supporting contribution of Viognier. Roussanne is a varietal that is less about fruit and more about a sense of *terroir* and texture. Viognier gives a "lift" to Roussanne's more subtle attributes, filling out the mouthfeel and flavor profile. Our "W" blanc begins with inviting aromas of citrus, honey and roasted nuts, with hints of minerals. This mineral quality continues on the palate, along with lemon-lime nuances and a rich, honeyed texture. The full, waxy mouthfeel gives way to a clean, lingering finish.

Winemaking

The grapes were whole-cluster pressed and the juice was cold settled prior to fermentation. The wine was fermented in a combination of new water-bent French oak barrels and neutral French oak barrels. The water-bent French oak contributed subtle oak qualities without the more aggressive flavors that result from barrel toasting. The balance of neutral oak acquired the textural advantages of barrel fermentation and aging without overwhelming the wine's delicate qualities.

Varietal Composition

Roussanne 80%
Viognier 20%

Vineyard

Westerly Estate

Brix at Harvest

24.6

Aging Method

8 months
Water-bent French oak barrels (25%)
Neutral French oak barrels (75%)

Final Analysis

pH 3.64
TA .60
Alc. 14.1%

Cases Produced

389

