



EDWARD SELLERS

VINEYARDS & WINES

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Robert Parker, Issue #184, 88 Points

2007 Blanc du Rhône

This blend represents the best of the white wines that we bring into the winery each vintage. Each of the wines brings its own characteristic to the blend. Roussanne provides the wines structure, Marsanne provides the mineral element and the depth of palate and Viognier, in quite small percentages, elevates the fruit aromas of the blend. On the nose, the wine shows hints of lemon curd and toast, accentuated by subtle floral notes that make the wine seem lively and bright. Custardy aromas give rise to a creamy texture in the mouth, both brought on by barrel fermentation and lees stirring. Exceptional balance makes this a wine suited both for early evening sipping and pairing with a wide variety of foods.

Blanc du Rhône Statistics:

Blend:	42% Roussanne, 40% Marsanne, 18% Viognier
Appellation:	Paso Robles
Alcohol:	13.9%
T.A.:	4.0 g/L
pH:	3.66
R.S.:	0.15%
Cooperage:	100% Barrel fermented, 12% New French Oak, 27% Stainless Steel, 61% Neutral French Oak
Bottle Date:	April 2008
Release Date:	October 2008
Production:	310 Cases

