

# 2009 Calaveras County "Ruben's Blend"

## TASTING NOTES

These tasting notes are often based on the winemaker's notes. Well, this time he told me that this blend had aromas of **caramel and vanilla with pear, porcini mushroom and lemon**. Pears and Mushroom? You won't find that combination in the Bath Soap Dept.! Then he goes on to mention nutty flavors of **lemon, caramel and honey ON TOAST with a side of nuts**. Okay, so now we have pears and mushrooms and lemons on toast. Is this **insane** or what? Well, what I can tell you is that this blend is pretty damn yummy, and has a **long creamy finish**. And there is nothing wrong with a long creamy finish, I always say.

## PRODUCTION NOTES

The **Clondaire vineyard** brings us Marsanne, Roussanne and Grenache Blanc for Ruben's Blend. Elevation at the vineyard is 1400 feet. These new vines are planted on a steep southwest slope amidst rolling hills all around. The vines are on a Vertical Shoot Positioned trellis system (VSP) in order to maximize sun exposure to the leaf canopy. Soils at the site are **rocky** and slightly decomposed with moderate nutrient levels.

Upon reaching the winery, the fruit was gently crushed and pressed to remove the clear juice from the skins and seeds. After pressing, the wines were inoculated with a Rhone yeast strain and the yeast monitored throughout fermentation to ensure optimal yeast viability. The fermentation was started in stainless steel and transferred to barrels. The wine finished out fermentation in 50% new French Oak and 50% neutral oak. After the end of primary fermentation, we began stirring the lees in the barrels vigorously every week to enhance mouthfeel, for an additional 8 weeks and the wine was bottled after an extended 16 months in wood.

## TECHNICAL NITTY GRITTY

### Varietals & Vineyards:

42% Grenache Blanc  
29% Marsanne  
29% Roussanne - all from Clondaire Vineyard

### Harvest Date:

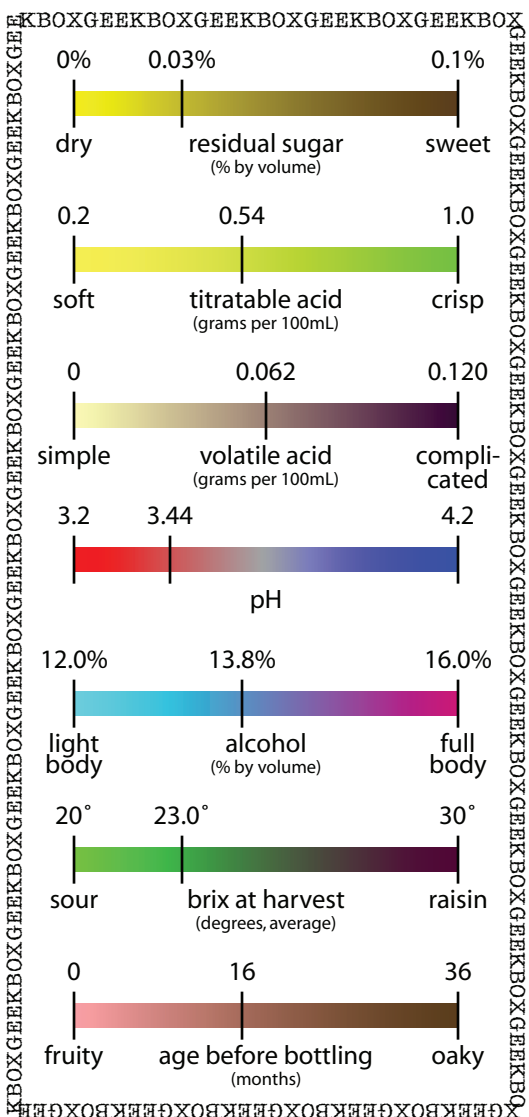
September 5, 2009 (Marsanne & Roussanne)  
September 9, 2009 (Grenache Blanc)

### Oak Program:

50% new French oak, 50% neutral oak

**Food Pairings:** **He said creamy!** Soft creamy cheeses, BBQ'd Chicken, Spanish or Asian dishes

**Suggested Retail Price:** \$24  
200 cases produced.



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