



2016 PATTERSON CELLARS LATE HARVEST ROUSSANNE

TECHNICAL DATA

AVA: Yakima Valley

VARIETAL COMPOSITION: 78% Roussanne, 22% Viognier

VINEYARD SOURCES: Willard Farms, Elerding

CELLAR TREATMENT: 100% barrel fermented in 75% new French oak

PRODUCTION: 350 cases

ALCOHOL: 12.8% by volume

RESIDUAL SUGARS: 16.1 grams/100mL

TASTING NOTES

Clear and brilliant deep gold, our 78% Roussanne, 22% Viognier late harvest is blended to entice the senses with luscious apricot, tropical fruit, macadamia nut, and preserved lemon on the nose, and wild honey, poached pears, and pineapple upside-down cake on the palate. It's everything you imagine a late harvest wine to be – intense and sweet, of course – yet refined. This end of harvest delicacy is ultimately balanced by lively acidity and a lengthy, crisp finish.

PRODUCTION NOTES

Viognier from Elerding Vineyard was harvested in late October and pressed, yielding nectar with nearly 37% sugar. Roussanne from Willard Farms arrived nearly a month later, and also yielded nectar with roughly 37% sugar. Fermentation in barrels was kept cool and took roughly two months to complete, stopping naturally as the yeast eventually could not survive the combination of increasing alcohol and remaining residual sugars. Clarification took place in both barrel and subsequent tank blending, and bottling was completed in early May.



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