



At Lattanzio Wines we believe great wine is made in the vineyard. We take great care in selecting the vineyards we work with and we work closely with the growers to obtain the best fruit possible each year. In the winery, it is our job to take this great fruit and treat it gently and with careful consideration each step of the way through fermentation, aging and bottling. The idea is simply to coax the aromas and flavors of the wine into the bottle.

2012 Laura's Cuvée

Sonoma Mountain



Notes:

In 2010, Sonoma County native and renowned viticulturist, Greg Adams, discovered a small hillside vineyard on Sonoma Mountain Road. A great site that just needed some TLC. After some discussion with the vineyard owners, Greg and I convinced them to help nurse the vineyard back to health and graft over the vines from Syrah to Roussanne and Marsanne... for Lattanzio Wines. In 2012, the vineyard bore the first fruit from the new grafts.

I decided to make this white wine blend for 2 reasons. First, and most importantly, Laura is my mother. She is the passionate white wine lover in the family, so I wanted to make a wine for her. I can't put into words how lucky I feel to have a Mom like mine. Secondly, I have always had an interest in the white wines made in the Rhone valley of France. Famously noted for its hearty reds, the Rhone region also produces a relatively small quantity of very distinctive whites. Many of these white wines contain Roussane and/or Marsanne as major components.

You get something unique with these wines, aromatically and texturally. In the nose you often sense honeycomb, orange peel, flowers (like Jasmine), nectarine and other stone fruits. The mid palate offers similar flavors but also a pleasant oily texture which creates richness. These wines often age quite beautifully.

Winemakers Notes:

The 2012 Laura's Cuvée is a brilliant pale gold. The aromatics feature a beautiful mélange of orange marmalade, nectarine, honeycomb and white flowers. In the mouth, the wine is rich with distinctive peach and apricot flavors with notes of orange zest. The rich mouth-feel is balanced by juicy acidity, which also helps focus the long finish.

Varietal:	70% Marsanne & 30% Roussanne
Yields:	1.5 tons per acre
Brix:	24° brix (Marsanne) & 20° brix (Roussanne)
Harvest Date:	October 3rd & 16th, 2012
Alcohol:	14.3%
Fermentation:	Barrel fermented
Elevage:	Aged 10 months in 100% French oak barriques (100% used)
Production	150 cases

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