

MICHAUD VINEYARD

2010 Marsanne

Chalone Appellation

Varietal Composition

100% Marsanne

Barrel Aging

11 months

5 barrels were produced

French Oak: Siruge & Remond

3-year air-dried, tight-grain French oak, mostly Allier

0% new barrels

Optimum Time for Consumption

2012 - 2020+

Production Statistics

Harvest Date: 9/26/10

Grape Acidity: 5.6 g/L

Grape pH: 3.68

Sugar at Harvest: 23.8° Brix

Bottling Date: 9/29/11

Wine Acidity: 6.20 g/L

Wine pH: 3.49

Wine Alcohol: 14.2%

Release Date: October, 2011 Case Production: 158

These Marsanne vines can trace their heritage to a great vineyard in Hermitage. The grape flavors were fresh and delicate, reminiscent of white peaches. The wine is a rich, medium golden yellow, and is substantial on the palate with aromas and flavors of honey, ripe melons and linden flowers. This wine is very enjoyable to drink either as an aperitif or at table with Caribbean seafood dishes, Asian cuisine or Tapas.

Food Pairings: Crab, crab cakes, Lobster, Baked sea Bass, Seafood Stew (tomato-based), shellfish, scallops, mussels, mussels mariniere, fried calamari, shrimp scampi, oysters on the half shell with mango chutney, ceviche, tuna, and light fish (halibut or sole) with tropical salsa. Game birds. Chicken, Coq au vin, Veal. Saucisson, both hot and sweet, en brioche, Mixed cold Sea food and vegetables with Aioli, white meat, risotto, cannelloni with ricotta, Melon, Squash Ravioli, escargots, Greek spanakopita, hummus, poultry/vegetable Pâtés, potato salad, spinach soufflé, and Thai with beef, soft fresh cheeses, Roquefort, goat cheese, Grilled onion and fig Tart, tarts and fruit desserts. Antipastos, fresh salads with avocado and citrus dressing.