

2016 ELYSIAN WHITE RHONE BLEND

CENTRAL COAST, CALIFORNIA



THE WINE:

This is a unique blend of white Rhone varietals made by Ethan Lindquist in partnership with Quigley Fine Wines. Made with 40% Roussanne from the Bien Nacido Vineyard in Santa Barbara County, 30% Marsanne from the Los Olivos Vineyard (planted in 1969) and 30% Viognier from the Los Olivos Vineyard (planted in 1969). The Roussanne is from the famous Tablas Creek clone (originally from Chateau de Beaucastel in the Southern Rhone Valley). The Roussanne is barrel fermented in French oak while the Marsanne and Viognier are both fermented in stainless steel. The juice is blended and aged for 14 months in 3 year old French oak barrels. The wine has gone through full malolactic fermentation, bringing out great richness and depth while still maintaining its racy acidity and freshness. A total of 700 bottles were made.

TASTING NOTES:

Color: straw yellow-gold

Aromas: caramelized citrus fruit with white flowers, nut oil and hints of toasted oak

Flavor & Texture: rich and round on the palate with Asian pear, dried apple, quince and subtle French oak; the full bodied style is supported by racy acids and a lively freshness

Food Pairing: grilled swordfish in a lemon, soy, olive oil, garlic and Dijon mustard marinade topped with fresh lemon and parsley

-DRINK NOW THROUGH 2022-