



MARCIANO
ESTATE
ESTATE BLANC

2019

Marciano Estate Blanc comes from a one-acre parcel on the estate where the soils are perfect for Sauvignon Blanc and Sauvignon Musqué. The parcel was harvested in four stages to capture a variety of aromatics and flavor profiles.

The fruit is hand-harvested, the whole cluster pressed, fermented in 14 different fermentation lots, then aged 10 months sur lees. The final blend is 30% new French oak, 19% stainless steel, 12% concrete, and 39% neutral French oak, resulting in an extraordinarily complex wine that gratifies all the senses and competes with the great Bordeaux Blancs. A light-yellow golden color, this wine is aromatically complex. When chilled, the bright aromas of citrus, freshly cut flowers, and seashells will greet you. As the wine slowly warms in the glass, aromas of pear and fresh apricot emerge alongside more complex aromas of ripe cantaloupe, summer jasmine, and notes of fresh guava.

On the palate, appreciate the tart green apple flavors, lemon curd, and a hint of minerality. A delicate wine, offering an elegant, voluptuous texture and a subdued brightness, creating a very pleasantly balanced, lengthy finish. Designed to shine its youth but can be cellared to allow the aromas to evolve beautifully for a richer and deeper complexity. Ageability 15+ years.

VARIETALS

81% Sauvignon Blanc, 19% Sauvignon Musqué

CASES PRODUCED

145 cases