

KOSHER ESTATE BLANC 2020

Marciano Estate Blanc comes from a one-acre parcel on the estate where the soils are perfect for Sauvignon Blanc. The parcel was harvested in two stages to capture a variety of aromatics and flavor profiles. The fruit is hand-harvested, whole cluster pressed, and fermented in different fermentation lots, then aged 9 months sur lees. The final blend is 64% new French oak and 36% stainless steel resulting in an extraordinarily complex wine pleasing all the senses and competes with the best white wines of the world.

The wine has a beautiful light gold color with aromas of dried apricots, honeysuckle, orange blossom, Meyer lemon, green papaya, wet gravel, and toasted fennel seeds burst from the glass. On the palate, the wine greets you with an elegant soft texture and a well-balanced acidity. An extremely generous persevering finish leaves you with flavors of fresh lychee, lanoline, grapefruit, lightly toasted bread, and a lingering minerality.

Enjoy slightly chilled (60°F), allowing aromas to flourish. This wine is exceptionally approachable upon release. A few years in the cellar will develop bottle bouquet for those who enjoy a little age on their white wines.

VARIETALS

100% Sauvignon Blanc CASES PRODUCED

28 cases

Kosher for Passover, Non-mevushal

With heartfelt appreciation for your friendship.

Maurice Marciano Founder Marciano Estate Winery

Maurice