



**MARCIANO**  
E S T A T E

**ESTATE BLANC**  
**2020**

Marciano Estate Blanc comes from a one-acre parcel on the estate where the soils are perfect for Sauvignon Blanc and Sauvignon Musqué. The fruit is hand-harvested, whole cluster pressed, fermented in different fermentation lots, then aged 9 months sur lees resulting in an extraordinarily complex wine that gratifies all the senses and competes with the great Bordeaux Blancs.

A beautiful light gold color layered with aromas of white peach, clementine, candied fruit, jasmine tea, honeycomb, and a hint of pineapple guava. On the palate, the wine is complex, greeting you with finessed structure, boasting a well-balanced acidity. The soft, lingering finish is punctuated with flavors of peach, tangerine, lemon curd, marzipan, and a touch of minerality.

This wine is meant to be served slightly chilled (60°F), allowing all the aromas to flourish. It is exceptionally approachable upon release, but if you appreciate aged white wines, it can be cellared for several years to allow bottle bouquets to develop. Ageability 15+ years.

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**VARIETALS**

*78% Sauvignon Blanc, 22% Sauvignon Musqué*

**CASES PRODUCED**

135 cases