



MARCIANO
E S T A T E

KOSHER ESTATE BLANC

2021

Marciano Estate Blanc comes from a one-acre parcel where the soils are quintessential for Sauvignon Blanc. 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 10 months sur lees. The final blend is 35% new French oak, 39% neutral French oak, and 26% 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 rich gold color with beautiful warm aromas of Asian pear, ripe summer cantaloupe, and honeysuckle. On the palate, the wine greets you with an elegant soft texture and a well-balanced acidity. A generous long finish leaves you with flavors of honeycomb, fennel pollen, ripe white peach, lemon rind, 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.

CASES PRODUCED

48 cases

Kosher for Passover, Non-mevushal

With heartfelt appreciation for your friendship.

Maurice Marciano
Founder Marciano Estate Winery