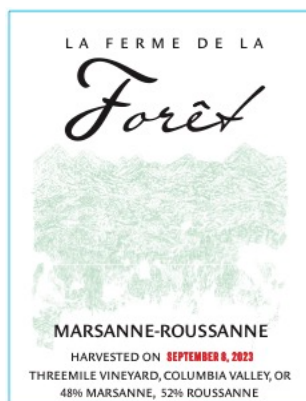


2023 La Ferme de la Forêt Marsanne-Roussanne



Sourcing Information

The 2023 Marsanne-Roussanne is sourced solely from the Threemile Vineyard in the Dalles, Oregon, a sustainably farmed vineyard sitting high above the southern side of the Columbia River Gorge. Both varietals come from the 23-acre G Block of Threemile, one of the “lower elevation” blocks planted, but still sitting 1150-1400 feet above sea level and planted on Cherryhill Silt loam soils. The growing season at Threemile started with a surprise April frost, followed by a wet and cool spring, but a warm summer punctuated by several late summer heat spikes. Harvest saw perfect warm temperatures and no rain, allowing for even final ripening.

Winemaking Information

Both the Marsanne and Roussanne were picked on September 8 after an ideal late-ripening season, and immediately pressed and fermented with natural yeasts and placed in stainless steel barrels in the coldest part of the winery to age on the lees for 4-5 months before bottling.

Tasting Notes

Our Marsanne-Roussanne shows characteristic floral aromatics with some pear and peach notes, and a pleasantly refreshing acidity that comes from the cold nights of our high elevation growing site. This is a wine we are excited to see age in our cellars, but is certainly enjoyable now. This wine is best paired with some richer seafood and shellfish dishes, but can also be poured poolside along with a curated cheeseboard on a warm summer day.

Varietals – 52% Roussanne, 48% Marsanne

Origin – Threemile Vineyard, The Dalles, OR; Columbia Valley AVA

Alc – 13.0%

Production - 255 cases