



RUCKSACK CELLARS

Comfortable and worn, a rucksack embodies our desire to discover life away from the ordinary. It is with this same spirit of discovery that we produce our wines, each an expression of the varied climate and soils of the Sierra Foothills appellation.

2013 Rucksack Cellars Marsanne-Roussanne

Vineyard/Appellation: The Sumu Kaw Vineyards, a joint venture between Paul, Maggie, David and Sheila Bush, were planted between the years of 1994 and 1997. With a plethora of microclimates on our Pleasant Valley ridge top, we intentionally chose one reasonably steep North-facing slope for the Marsanne and Roussanne. The acidic soils in the vineyard provide a minerality to these fruit-driven varieties varieties not tasted in other regions. The cool days and relatively warm nights at these locations give a somewhat counter-intuitive long growing season, producing grapes with slightly lower acid and unusually complex fruit characters.

The 2013 Rucksack Cellars Marsanne-Roussanne--This is a classic expression of white Rhône varieties grown at a higher elevation. In the 2013, the Sumu Kaw Vineyards in Pleasant Valley (2,940 feet) showcase the intense vanilla custard and pear aromas in the nose with subtle notes of tropical fruit and almond extract. This marzipan essence carries beautifully into the lusciously rich mid-palate and creamy texture. The Marsanne (72%) forms the foundation of tree-ripened pear and honeydew melon characters while the Roussanne fills in with the pineapple and guava. The finish is balanced by just a hint of bitterness, enticing the consumer (you!) to take just one more sip. Excellent with everything from pork and applesauce to a spicy chicken and apricot tagine!

Aging beautifully (at 4 years old), there is no doubt as to why we cellar this wine. The texture is almost silky and the fruit is as lively and fresh as the day it was released!

Average brix at harvest: 22.7 **Appellation:** Sierra Foothills (El Dorado)

T.A. 0.45%, **pH:** 3.93, **Alcohol:** 13.5%

Final Blend: 72% Marsanne, 28% Roussanne

Pair With: Shellfish (especially crab and scallops), curries and dishes with almonds!

Hold Time: 2-5 years

Cases produced: 210 cases

