

2011  
ROUX  
ROUSSANNE  
ROGUE VALLEY, OREGON

TASTING & TECHNICAL DATA

PRODUCTION: 125CS - 12PK/750ML

SUGGESTED RETAIL PRICE: \$15.00/750ML BOTTLE

**FERMENTATION:** NATIVELY FERMENTED IN A 2000L FRENCH OAK TANK TO DRYNESS. AFTER PRIMARY FERMENTATION THE DECISION WAS MADE TO PUSH THROUGH MALOLACTIC FERMENTATION. THE SECONDARY FERMENTATION MELLOWED THE ACIDITY THE 2011 VINTAGE PROVIDED. THEN WAS AGED AND STIRRED ON ITS GROSS LEES BIWEEKLY FOR 6 MONTHS.

**VINEYARD:** CRATER VIEW VINEYARD IS LOCATED IN MEDFORD, OREGON. SUSTAINABLY AND METICULOUSLY FARMED BY THE MOORE FAMILY. IT'S OUR PLEASURE TO WORK WITH THEIR OFFERINGS.

**WINE ANALYSIS:** PH OF 3.30, TA 6.0 GRAMS PER LITER, RESIDUAL SUGAR 0.2 GRAMS PER LITER, ALCOHOL 13.5%

WINEMAKER TASTING NOTES

SUGGESTED SERVING TEMPS: 50°F/10°C

COLOR: VIBRANT YELLOW/GOLD.

AROMA: MELON, LEMON ZEST, CHAMOMILE, HONEY, VANILLA, AND FLORAL NOTES.

MOUTHFEEL: MEDIUM BODIED WITH NICE ACIDITY AND FINESSE. FINISHES LONG WITH TOASTY BARREL NOTES AND A MINERAL EDGE.

PAIRINGS

SCALLOPS, CRAB, COD, TILAPIA, AND CALAMARI. PASTA WITH CREAMY SAUCES. DISHES WITH BASIL, TARRAGON, THYME. VEGETABLE, POTATO-BASED, CHOWDERS, BISQUES OR CHICKEN SOUPS. CHESSES LIKE COMTE, GRUYERE, FONTINA, AND PARMESAN.

MAILING ADDRESS PO Box 893, VENETA, OR 97487  
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