



**New Release  
Summer '08**

**THE GRAPE**

Marsanne, noble varietal of France's Northern Rhone; responsible for famed whites of St. Joseph, St. Péray, and Hermitage...

**THE PLACE**

Monterey County, the ideal New World location for growing Rhone-style *vinifera* combining exceptional flavor, balance, and intensity...

**THE WINE**

Award-winning vintner Joel Burnstein's traditional small lot fermentations and French oak-aging beautifully marry rich Rhone character to lush Monterey fruit...

**TECHNICAL DATA**

Appellation .....	Monterey County
Vineyard .....	Loma Pacific
Cooperage .....	French Oak
Total Acidity/pH .....	.68g/100ml /3.52
Residual Sugar .....	0.5%
Alcohol .....	14.5%
Production .....	189 cases
Release Date .....	Summer 08
Winery Retail .....	\$30



**WINEMAKER'S NOTES**

Marilyn Remark specializes in the varietals of France's Rhone Valley. The 2007 Marsanne represents our fifth vintage working with this wonderful grape. The fruit for this wine came from the small Loma Pacific vineyard in Monterey County's Arroyo Seco appellation. The grapes were hand harvested in September of 2007 at an average 24.8 degrees Brix. The juice was pressed directly to stainless steel tanks for fermentation; the wine spent a total of 6 months in French oak prior to bottling.

The '07 M.R. Marsanne demonstrates true varietal character: classic stone fruit aromas of peach and apricot are accented by hints of green apples, nutmeg and vanilla.

On the palate, lush flavors of peach, citrus, orange peel, and spice. The wine is rich and full, with firm acidity and a long finish. This lovely white is the perfect accompaniment to shellfish, as well as lightly-spicy Asian-Fusion cuisine. With proper cellaring, this special Marsanne should drink well now through 2010.

*Marilyn Remark*  
**Classic Rhone Varietals, Uniquely Monterey...**  
 MarilynRemark.com