



## 2008 Rhapsody Marsanne – Roussanne Blend

**Saralee's Vineyard, Russian River Valley**



### Vital Statistics

Varietals:	50% Marsanne; 50% Roussanne
Vineyard:	Saralee's Vineyard, Russian River Valley, California
Harvest Date:	October 22, 2008
Harvest Brix:	25.4
Release Month:	April 2010
Alcohol:	14.5%

### Saralee's Vineyard

Set against a background of stately ancient oaks near the town of Windsor, Richard and Saralee Kunde chose this 275-acre site for its cool climate, rich fertile valley soil and rolling hills of the Russian River Valley. Saralee's Vineyard was first planted in 1989. Marsanne and Roussanne vines make up just 3.4 acres out of the total vineyard area.

### Winemaking Notes

Following harvest, crush and press, each varietal was individually fermented. Following fermentation and partial malolactic conversion, each wine was individually aged in neutral French oak barrels. A portion of the wine was later aged in new French oak for six months. The wine spent a total of 12 months of barrel aging prior to blending and bottling in December 2009.

### Tasting Notes

Jazz Cellars' 2008 Rhapsody marries together the best of the white Rhone varietals Marsanne and Roussanne. The wine is highlighted by honey-melon and apricot notes with layers of almonds and hazelnuts balanced with natural acidity and a sense of richness. Rhapsody features a soft entry with a smooth texture, ample mouth feel, and ends with a lingering, rich finish enhanced with a touch of oak.

### Awards

**92 Points & Gold Medal** – World Wine Championships, Beverage Tasting Institute  
**Silver Medal** – 2010 New York Finger Lake International Wine Competition  
**Silver Medal** – 2010 Los Angeles International Wine & Spirits Competition

*"Toasty baked pineapple, dried yellow rose, and coconut aromas follow through on a round entry to a rich, fruity-yet-dry medium-to-full body with very good intensity and a crisp, mossy stone accented finish. A very deft use of oak keeps this interesting and table friendly."*

*-- Beverage Tasting Institute, [www.tastings.com](http://www.tastings.com)*