



MADRÓNÁ

2009 Mélange – Hillside Collection

Reserve Mélange

The word “Mélange,” a French and English term meaning “blend” as with coffee or wine, is truly the essence of this wine. Marsanne, Roussanne and Viognier are three sister varieties from the Northern and Southern Rhône regions of France, known for producing wines with great texture and interesting characters. From our vineyards, the Marsanne provides the structure marrying the Roussanne and Viognier which bring tropical characters and aromas. Our goal is to show how uniquely suited these three grapes are for blending.

The Vineyards

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 Viognier, in contrast, is planted on a rockier slope at a slightly higher elevation. 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 2009 Vintage

Golden in color, the 2009 Hillside Mélange is everything for those who love the rich side of the Rhone! California’s perfect growing conditions in 2009 gave us grapes with optimum maturity coupled with dense characters. The nose is filled with tropical pineapple, honeydew melon and freshly-picked-off-the-tree pear. Add to this a hint of lemon citrus, and the aromas have an intriguing balance that entices the senses. The palate is positively unctuous, layered with a richness normally reserved for the best Californian Chardonnays. But here, the texture is not muddled with heavy oak characters. Instead, the soothing sense of ripe pears, juicy peaches and a note of the tropics greet the taste buds, lingering long with a luscious complexity.

Suggested Food Pairings

As always, this Mélange is fantastic with shellfish, firm white fish and curry, but try it with a perfectly roasted pork loin and apple sauce for something a little different. And chill the wine slightly to keep its ripeness in check!

Facts

Appellation: El Dorado, Estate Grown

Blend: 48% Viognier, 27% Marsanne, 25% Roussanne

Fermentation: 100% barrel fermented, *sur lie*, with a partial malolactic fermentation

Aging: 11 months in American and French oak

Bottled: September 15, 2010

Alcohol: 14.5%

pH: 3.96 TA: 0.37g /100ml, Residual Sugar: 0.27%

Production: 327 cases

Suggested Retail Price: \$18.00