

RED • CAR

WEST SONOMA COAST

2016 MENDOCINO COUNTY

THE PEARL - MARSANNE/
ROUSSANNE BLEND

► APPELLATION AND VINTAGE

The Pearl Marsanne/Roussanne white wine blend is back due to a wonderful opportunity to seize white Rhone varietals at the Alder Springs Vineyard in the cool and crisp western portion of Mendocino county. The wine is a throwback to earlier Pearl editions from Red Car; perfect for pairing with lighter dinner fare or enjoying on its own. Utilizing native yeast fermentation and neutral French oak barrels, this wine expresses the unique characteristics of the vineyard and varietals used in its production. The natural alcohol level is 13.5% and the wine features classic white Rhone characteristics of flowers, dried farm herbs, wild sage, and pale straw. This wine has a liquid gold appearance that yields a bouquet of fresh pears and wild acacia flowers. On the palate, the flavors start as a flowery herbal tea and evolve into a rich honey and almond oil. Over time, it will develop a silky texture and intensify in both color and richness.

► TASTE

White Acacia flowers, lychee nut, honeydew

► PHILOSOPHY

Red Car is focused on growing Pinot Noir, Chardonnay and Syrah in a network of cold-climate vineyards on the edge of the Pacific in the West Sonoma Coast. We are hands-on farmers, part of a small cadre of wineries in our region who are fortunate to grow a large majority of our own fruit. For several years now we have worked hard to go beyond sustainability and have integrated the concepts and principles of organic and permaculture systems into our farming as we search for nature's ideal pathways. Our wines are made in small lots utilizing minimalist intervention techniques like wild yeast fermentation, gravity flow, and natural acid.

SPECS

ALCOHOL	13.5%
AVA	100% Mendocino County
AVERAGE BRIX	22°
TOTAL ACIDITY	5.5 g/L
pH LEVEL	3.4
BARREL AGING	6 Months 100% Neutral French Oak



VINEYARDS *on the* EDGE OF THE PACIFIC

REDCARWINE.COM