



## 2017 PATTERSON CELLARS LATE HARVEST ROUSSANNE

### TECHNICAL DATA

AVA: Yakima Valley

VARIETAL COMPOSITION: 71% Roussanne, 29% Viognier

VINEYARD SOURCES: Willard Farms, Elerding

CELLAR TREATMENT: 100% barrel fermented in 65% new French oak

PRODUCTION: 389 cases

ALCOHOL: 11.8% by volume

RESIDUAL SUGARS: 22.3 grams/100ml

### TASTING NOTES

Clear and brilliant deep gold, our 71% Roussanne, 29% Viognier late harvest is blended to entice the senses with Luscious apricot, tropical fruit, macadamia nut, and preserved lemon on the nose, and wild honey, poached pears, and pineapple upside-down cake on the palate. It's everything you imagine a late harvest wine to be – intense and sweet, of course – yet refined. This end of harvest delicacy is ultimately balanced by lively acidity and a lengthy, crisp finish.

### PRODUCTION NOTES

Viognier from Elerding Vineyard was harvested in late October (the 31 st ) and pressed, yielding nectar with nearly 42% sugar. Roussanne from Willard Farms arrived November 6th, and also yielded nectar with roughly 42% sugar. Fermentation in barrels was kept cool and took roughly two months to complete, stopping naturally as the yeast eventually could not survive the combination of increasing alcohol and remaining residual sugars. Clarification took place in both barrel and subsequent tank blending, and bottling was completed in early May.



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