



90

The 2006 Butcher's Block White is composed of 80% Marsanne and 20% Viognier. Eighty percent of the wine was barrel-fermented in French oak, 20% new; 50% was lees stirred, and 15% went through partial malolactic fermentation. Honeysuckle, citrus, waxy notes, and hints of pit fruits compose a very fragrant perfume leading to a southern Rhone-styled wine with racy flavors, excellent acidity and concentration, and a lengthy finish.

Selected and imported by
American Estates Wines



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