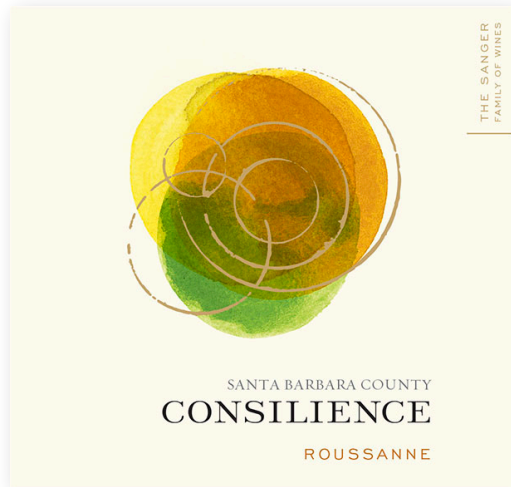


CONSILIENCE

2 0 1 3

ROUSSANNE



TASTING NOTES:

This is a full-bodied white wine that will make you feel like you are vacationing in The Hamptons. Rich stone fruit flavors of peach and apricot greet the palate while a fresher, floral aroma fills the air. Pair with fresh crab or lobster and lots of butter.

CASES PRODUCED: 294

BOTTLED: April 2015

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

16 months in older, neutral French oak barrels

COMPOSITION:

81% La Presa Roussanne
8% La Presa Sauvignon Blanc
6% Estelle Grenache Blanc
5% Camp 4 Viognier

ALC: 14.7%

pH: 3.53

TA: 0.56 g/l

RS: 0.098%

THE
SANGER
FAMILY of WINES

Consilience wines are designed to capture the essence of California's Central Coast. A part of The Sanger Family of Wines portfolio, Consilience wines are produced from Old World varietals traditionally grown in the Rhône Valley, Burgundy, and Bordeaux regions. Our fruit is sourced from some of the best and most exciting vineyards throughout Santa Barbara County, producing wines that are the ideal accompaniment to our fresh local cuisine. Consilience Wines can be found in select retailers and restaurants across the country, in our Los Olivos, California tasting room or online at www.consiliencewines.com.

SANGERWINES.COM/TRADE