

2004 ENCHANTÉ



WINEMAKER'S NOTES

"Enchanté when translated from colloquial French, means, "Nice to meet you," which describes the "meeting" of the two grapes Roussanne and Marsanne. The 2004 vintage of the Enchanté brings the fulfillment of a dream to produce a rich, blended-wine that rivals and mimics the great white wines of Hermitage, (in the Northern Rhone Valley), while retaining a characteristic Andrew Murray Vineyards "estate style." This vision yields a rich, concentrated wine with aromas and flavors of ripe melon, honeysuckle, apricot, and spices. We'd like to think that the wine strikes a perfect balance between fruit-forward California, and elegant-austere French styles. Actually, we'd much rather think that the wine is just plain delicious, no matter how you choose to describe it."

Andrew Murray Vineyards is dedicated exclusively to crafting wines from Rhone varieties. This narrow focus, combined with great vineyard partners that feature rocky, well-drained soils, and very cool microclimates especially well suited for growing great Roussanne and Marsanne make for a fantastic setting in which to craft world class wines, possessing immense richness, maturity, and drinkability. This focus is further defined and refined by our "minimalistic handling" approach to winemaking. All of our wines are hand-picked and "hand-sorted" in the vineyard with an eye for only picking the best fruit. Then the fruit is gently whole-cluster pressed in our new and extremely gentle Europress, which yields a press-juice that is most often worthy of being blended back with the free-run juice. The nectar is transferred into one of our stainless steel tanks, where it is left to cold-settle overnight or longer. From this point on, the different varieties are treated rather differently. The Roussanne undergoes uninoculated, (native-yeast) fermentation sur-lie in new and 1-2 year old French Oak barriques in our cold cellar. The Marsanne juice is split in half with one portion fermenting in stainless steel, and the other in neutral French Oak barrels (both without lees). The wines remain untouched (no pumping or stirring) during the maturation process, all the while resting on the fermentation lees. In addition, the newly fermented wines are kept separate throughout the entire process which allows us to make the best possible blend. Malolactic fermentation is encouraged in the Roussanne. After approximately 6 months of ageing, the blend is assembled, and then transferred back to barriques and tanks for 2 months further ageing and the "marriage" of the differing flavors. This is the first vintage of the Enchanté to be bottled with the Stelvin closure system which further showcases our dedication to bringing the freshest and purest and taint-free wines to the world.

WINE FACTS

Composition:

60% Roussanne, 40% Marsanne

Appellation:

Santa Ynez Valley

Soil:

Well-drained, gravelly, rocky, sandy-loam

Fermentation:

Open top with frequent punchdowns

Elevation:

1200 - 1500 feet

Fermentation:

French Oak & Stainless Steel

Aged 10 months in French Oak

800 cases produced, bottled with the Stelvin Screwcap

Release Date:

April 2006

Alcohol:
14.5%

pH:
3.55

TA:
6.58 g/L