

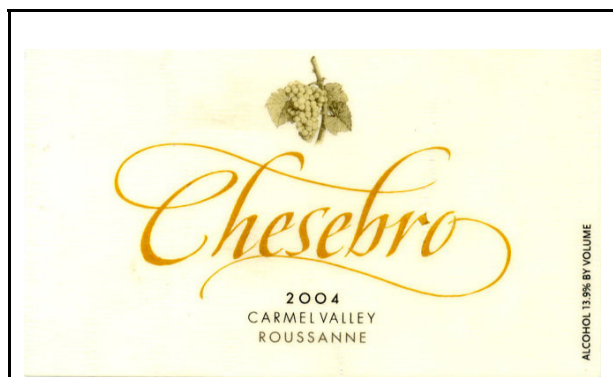
# UNWINED

## WINE BAR & SHOP



### Chesebro

2004 Roussanne, Carmel Valley



**Varietal:** 90% Roussanne,  
5% Sauvignon Blanc Musque,  
5% Vermentino

**Winemaker:** Mark Chesebro

**Alcohol:** 13.9%

**Cases Produced:** 85

**Appellation:** Carmel Valley

#### The Wine

Bright yet softly textured, this Roussanne offers aromas of red apples, honeysuckle and citrus; a round and creamy mouthfeel with flavors of honeydew and cantaloupe melons, hints of citrus, beeswax, and subtle minerality. Small amounts of Vermentino and Sauvignon Blanc Musque add citrus and melon flavors adding to the wine's overall complexity.

#### The Vineyard

The entire Chesebro home ranch in Carmel Valley is located only 5 miles from the Pacific Ocean yet 25 miles into the Carmel Valley. The vineyard is a gentle bowl shaped bench situated at 1500 feet elevation whose vines experience later than normal budding. No pesticides or herbicides are used and all fruit is hand-harvested in several passes.

#### The Winemaking

The winemaker's approach begins with planting the best varieties for a given vineyard site, and then producing the best possible wines from that fruit, without imprinting a winemaking style onto the terroir expression of the vineyard. This wine was fermented in neutral oak and stainless steel and not allowed to undergo malolactic fermentation.

#### Food Pairing

Seafood and especially shellfish  
Vegetables

**List Price: \$ 23.95**

**Wine Club Member Price: \$ 21.55**