



RUSACK

2016 SOUL OF THE VINE

BALLARD CANYON ESTATE



VINTAGE: 2016

VARIETAL: 100% SEMILLON

AVA: BALLARD CANYON

GROWER/RANCH: RUSACK VINEYARDS ESTATE

PRODUCED & BOTTLED BY: RUSACK VINEYARDS, SOLVANG, CA

BOTTLING DATE: JANUARY 2018

CASES PRODUCED: 50 CASES

RETAIL PRICE: \$45.00

RELEASE DATE: WINTER 2019

FERMENTATION: BARREL FERMENTED

AGING: 13 MONTHS

100% FRENCH OAK

BOTTLE ANALYSIS: ALCOHOL: 14.8%

pH: 3.78

RESIDUAL SUGAR: 9.1%

HARVEST BRIX: 29.7

TASTING NOTES: OUR SEMILLON BASED DESSERT WINE, SOUL OF THE VINE, IS FASHIONED KNOWINGLY UTILIZING BOTRYTIS CINEREA. RICH AND MELLOW, WITH A HONEY-CARAMEL NOSE AND SUBTLE FLAVORS OF HONEYSUCKLE, PEAR AND ORANGE SHERBET, THIS WINE TRULY EMBODIES THE SOUL OF THE VINE.

Often getting the proper amount of botrytis cinerea, otherwise known as the “noble rot,” on grapes is a roller coaster ride of successes and failures, with the latter being more common. The thrill of getting it right is enough to keep us trying, so we continue to make just a small amount of our Soul of the Vine each year from our Estate grown Semillon fruit.

RUSACK VINEYARDS

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