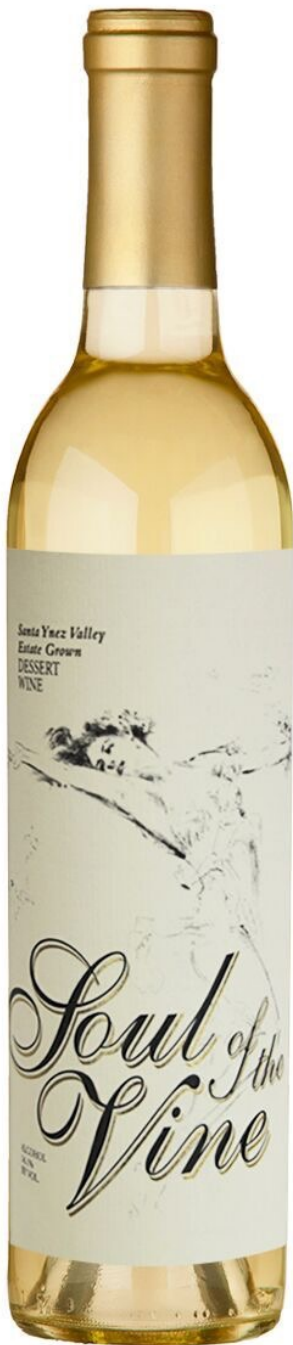




RUSACK

2015 SOUL OF THE VINE, LATE HARVEST SEMILLON



Often getting the proper amount of “botrytis” 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 each year from our Estate grown Semillon fruit.

Our Semillon-based dessert wine, Soul of the Vine, is fashioned knowingly utilizing Botrytis Cinerea (otherwise known as the "noble rot"). 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.

Soul of the Vine was fermented in stainless steel and then moved to neutral French oak for 13 months of aging prior to release. 40 cases were produced.

Optimal Storage Conditions: Constant temperature, 55-58°F, darkness.

Aging Potential: To enjoy young fruit aromas, consume within 1-3 years of bottling date. For extended aging under ideal conditions, consume within 3-10 years of bottling date.

Appellation: Santa Ynez Valley

Varietal: 100% Semillon

Grower/Ranch: 100% Rusack Vineyards Estate

Produced & Bottled By: Rusack Vineyards, Solvang Ca

Bottling Date: January 20th 2017

Cases Produced: 40 cases

Release Date: April 2017

Fermentation: Barrel fermented

Aging: 100% French oak, Aged for 13 months

Bottle analysis: Alcohol: 14.7%, Residual Sugar 8.3%

Harvest Brix 30, pH 3.44