

**Cass Vineyard & Winery****2006 Estate Cuvée, Estate Grown
(Paso Robles)**

Cass Estate Winery in Paso Robles makes some lovely white Rhônes, all from ENTAV clones. The grapes were hand picked at first light to bring them as cold as possible into the winery, where they were pressed immediately, leaving the juice at 48 degrees. This temperature is ideal to minimize bacterial growth, but not too cold for fermentation to begin. The wine was fermented and stored in neutral oak barrels.

A delicious combination that blends the floral character of the Viognier with the citrus of the Roussanne and the fruit flavors of the Marsanne, this is a distinctive and satisfying wine. It's pale and light, with very little color. Aromas are complex and floral, with hints of lilac and lavender, coriander and a hint of lime. The lithe spicy-citrus introduction is followed by a brightly acidic mid-palate that tastes of lemongrass, crisp Asian pear and tangerine. The finish is slightly tropical with pineapple and papayas.

The acidity makes this wine ideal for pairing with food: I'd fancy a shrimp salad, anise and cilantro over butter lettuce and a dressing of cider vinegar, papaya, grapeseed oil and coriander.

Reviewed October 24, 2007 by [Laura Ness](#).

THE WINE**Winery:** [Cass Vineyard & Winery](#)**Vineyard:** Estate Grown**Vintage:** 2006**Wine:** Estate Cuvée**Appellation:** [Paso Robles](#)**Grapes:** [Marsanne](#) (50%), [Roussanne](#) (25%),
[Viognier](#) (25%)**Price:** \$28.00**THE REVIEWER****Laura Ness**

A wine writer and wine judge for major publications and competitions around the country, Laura Ness likens wine to the experience of music. She is always looking for that ubiquitous marriage of rhythm, melody, and flawless execution. What is good music? You know it when you get lost in it. What is good wine? It is music in your mouth.