

AUGUSTA

— VIN —

2024 Roussane

SWEETNESS



ACIDITY



TANNIN



WINE MAKING

Hand-harvested and whole-cluster pressed, this wine was aged for 6 months in 30% new French oak puncheons. Full malolactic conversion added richness, while regular lees stirring enhanced the wine's texture and body—crafted in a style reminiscent of barrel-aged Chardonnay.

TASTING NOTES

On the nose, aromas of fresh yellow apple and ripe peach mingle with lemongrass and steely minerality. The palate opens with a vibrant citrus melody, unfolding into layers of caramel, honey, and vanilla, with a whisper of coriander and nutmeg. It finishes long and soft, with a lingering note of pineapple and clean acidity.

FOOD PAIRING

Roussanne's rich texture and gentle spice make it an ideal match for lobster, crab, scallops, roasted chicken, and creamy pastas. Also pairs beautifully with roasted vegetables, veal, and subtly spiced dishes.

VARIETAL ORIGIN	Texas Hill Country
COMPOSITION	Roussanne, Muscat
ALCOHOL	13.5
CELLARING POTENTIAL	Up to 3 years