



The region where we source the Marsanne and Roussanne is dominated by the typical red volcanic soils of the Stagecoach Vineyard, but what makes the area unique is its enormous quantity of flat rocks which provide exceptional drainage to the hillside blocks. Atlas Peak has significantly less marine influence and more shelter from the valley breezes warming the region early in the morning, retaining the heat throughout the day making it the warmest growing region of the Stagecoach Vineyard.

With substantial ripeness and body, the Marsanne is blended with 15% Roussanne and given 18 months in French oak, 30% of it new. The wine goes through 100% malolactic fermentation adding richness and a creamy, softer mouthfeel. Rich in color and viscous on the palate, it's intensely flavored in apricot and wet stone, voluptuous not only in its flavors but in aromatics; a complex, whirling blend of lightly toasted almonds, orange marmalade, wet stones, honeysuckle and pineapple.

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## **2016 Stagecoach Vineyard**

85% Marsanne 15% Roussanne

Napa Valley

14.7% Alc

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### **JEB DUNNUCK 94 Pts**

"Classic Marsanne buttered stone fruits, crushed stone, toast, and hints of hazelnuts all emerge from Cohn's 2016 Marsanne Stagecoach Vineyard, a rich, full-bodied, beautifully textured, and concentrated white that's going to knock it out of the park on the dinner table. It brings serious fruit yet stays nicely balanced, has notable purity, and is just a stunning example of Marsanne from California."

