

# Hearst Ranch Winery Three Sisters White Cuvee

## THE FACTS

COUNTRY: USA - CA

REGION: San Luis Obispo County

APPELLATION: Paso Robles

CEPAGE: 34% Viognier, 33% Marsanne, 20% Grenache Blanc, 13% Roussanne

AGING: 60% stainless steel, 30% neutral oak, 10% used French oak

ANNUAL PRODUCTION: 1200 cases

## THE STORY

Jim Saunders dream of owning and farming his own vineyard became a reality with the acquisition of the ranch in 1992 with his wife, Debi. Soil testing and site evaluation began within a year. The arbuckle clay loam and sandy soils of these South and West facing hills were discovered to be ideal for farming wine grapes. The meso-climate of Eastern Paso Robles combined with the diversity in soil types and elevations made a perfect site to grow Bordeaux, Rhone and Spanish varietals - initial planting starting in 1993. In 2010 Steve Hearst and Jim Saunders began their business and personal relationship. As the saying goes, "a meeting of the minds" developed into this project – Hearst Ranch Winery.

## THE ADJECTIVES

OVERALL: Bright and balanced

AROMAS / FLAVORS: Daisies, beeswax, honeydew melon, pineapple

MOUTHFEEL: Medium-bodied and rounded

## THE SELLING POINTS

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Washed-rind cheeses, grilled fish with beurre blanc, herb roast chicken

