

J O H N
D U V A L
W I N E S

2010 PLEXUS MARSANNE ROUSSANNE VIOGNIER

REVIEWS

92 points, Josh Raynolds, The International Wine Cellar, July 2011

Pale gold. Heady, expressive scents of dried citrus fruits, mango, poached pear and honey, along with a smoky quality and a hint of tarragon. Bright and lively but also dense, offering pungent lemon and orange rind, pear and honey flavors. Finishes smooth, broad and long, with very good clarity and spicy persistence. This has the heft to handle richer foods but it's not carrying any excess weight.

91 points, Lisa Perrotti-Brown, The Wine Advocate, December 2010

This very first vintage of 2010 Plexus Blanc is a blend of 62% Marsanne, 26% Roussanne and 13% Viognier. It has a pretty honey suckle and orange blossom scented nose with peaches, poached pears and a suggestion of white pepper. The medium to full-bodied palate has wonderfully pure stone fruit and fennel seeds flavors with medium-high acid and nice silky texture going long into the finish. It's drinking beautifully now and should have some capacity to develop a honeyed / toasty character over the next 4-6 years.

John and Tim Duval

