



DUTTON RANCH

Sequana is the Franco-Roman goddess of the River Seine and guardian of France's Burgundy region, the ancestral birthplace of Pinot Noir.



www.sequanavineyards.com



DUTTON RANCH

Sequana is the Franco-Roman goddess of the River Seine and guardian of France's Burgundy region, the ancestral birthplace of Pinot Noir.



www.sequanavineyards.com



DUTTON RANCH

Sequana is the Franco-Roman goddess of the River Seine and guardian of France's Burgundy region, the ancestral birthplace of Pinot Noir.



www.sequanavineyards.com



DUTTON RANCH

Sequana is the Franco-Roman goddess of the River Seine and guardian of France's Burgundy region, the ancestral birthplace of Pinot Noir.



www.sequanavineyards.com

SEQUANA VINEYARDS Dutton Ranch

APPELLATION: Green Valley of Russian River Valley, Sonoma County. The coolest, foggiest region of the Russian River.

FLAVORS: Aromas of dark rose and lavender complement the wine's plush, round texture and flavors of warm spice, cranberry and cherry last through the long, fruit-filled finish.

GRAPE CLONES: 828, 777, 115 and 667 - Clone 828 provides a bright red-fruit profile with red plum, some earthiness and spice. The 777 gives the wine a deep color and blackberry, blueberry, coffee and black cherry flavors. The 115 adds raspberry and Bing cherry flavors. Calera (667) adds black fruit, chocolate flavors and firm tannins.

PAIRS WITH: Herb marinated lamb (fresh thyme, rosemary, sage and oregano), seared scallops, roasted fennel, fava beans, horseradish, aged gouda, aged goat cheese.

WINEMAKER: James MacPhail makes wine naturally, in small batches by hand. He believes in traditional, old world techniques and minimal intervention.

SEQUANA VINEYARDS Dutton Ranch

APPELLATION: Green Valley of Russian River Valley, Sonoma County. The coolest, foggiest region of the Russian River.

FLAVORS: Aromas of dark rose and lavender complement the wine's plush, round texture and flavors of warm spice, cranberry and cherry last through the long, fruit-filled finish.

GRAPE CLONES: 828, 777, 115 and 667 - Clone 828 provides a bright red-fruit profile with red plum, some earthiness and spice. The 777 gives the wine a deep color and blackberry, blueberry, coffee and black cherry flavors. The 115 adds raspberry and Bing cherry flavors. Calera (667) adds black fruit, chocolate flavors and firm tannins.

PAIRS WITH: Herb marinated lamb (fresh thyme, rosemary, sage and oregano), seared scallops, roasted fennel, fava beans, horseradish, aged gouda, aged goat cheese.

WINEMAKER: James MacPhail makes wine naturally, in small batches by hand. He believes in traditional, old world techniques and minimal intervention.

SEQUANA VINEYARDS Dutton Ranch

APPELLATION: Green Valley of Russian River Valley, Sonoma County. The coolest, foggiest region of the Russian River.

FLAVORS: Aromas of dark rose and lavender complement the wine's plush, round texture and flavors of warm spice, cranberry and cherry last through the long, fruit-filled finish.

GRAPE CLONES: 828, 777, 115 and 667 - Clone 828 provides a bright red-fruit profile with red plum, some earthiness and spice. The 777 gives the wine a deep color and blackberry, blueberry, coffee and black cherry flavors. The 115 adds raspberry and Bing cherry flavors. Calera (667) adds black fruit, chocolate flavors and firm tannins.

PAIRS WITH: Herb marinated lamb (fresh thyme, rosemary, sage and oregano), seared scallops, roasted fennel, fava beans, horseradish, aged gouda, aged goat cheese.

WINEMAKER: James MacPhail makes wine naturally, in small batches by hand. He believes in traditional, old world techniques and minimal intervention.

SEQUANA VINEYARDS Dutton Ranch

APPELLATION: Green Valley of Russian River Valley, Sonoma County. The coolest, foggiest region of the Russian River.

FLAVORS: Aromas of dark rose and lavender complement the wine's plush, round texture and flavors of warm spice, cranberry and cherry last through the long, fruit-filled finish.

GRAPE CLONES: 828, 777, 115 and 667 - Clone 828 provides a bright red-fruit profile with red plum, some earthiness and spice. The 777 gives the wine a deep color and blackberry, blueberry, coffee and black cherry flavors. The 115 adds raspberry and Bing cherry flavors. Calera (667) adds black fruit, chocolate flavors and firm tannins.

PAIRS WITH: Herb marinated lamb (fresh thyme, rosemary, sage and oregano), seared scallops, roasted fennel, fava beans, horseradish, aged gouda, aged goat cheese.

WINEMAKER: James MacPhail makes wine naturally, in small batches by hand. He believes in traditional, old world techniques and minimal intervention.
