



## 2002 Cuvée Jeanne Marie

Named in honor of Bill's mother, the 2002 Cuvée Jeanne Marie is Foxen's Rhône-style blend. This wine is comprised of Syrah (Carhartt, Morehouse and Vogelzang vineyards), Mourvedre (Vogelzang Vineyard), and a small amount of Viognier (Vogelzang Vineyard.)

The Viognier was co-fermented with the Syrah. The wine lots were blended in the spring of 2003 and the wine then aged 16 months in François Frères barrels, of which 25% were new. As with all Foxen red wines, this was bottled unfiltered and unfiltered. hout filtration.

### Winemaker's Notes:

Notes of white pepper, plum and Bing cherries are nicely balanced by a plush, yet richly-textured, mid-palate. This would be an outstanding accompaniment with barbequed pork, lamb or steak. Also, this would be outstanding with a lamb stew!

### Vineyard Composition:

Syrah - 71%

Mourvedre - 27%

Viognier - 2%

Production: 540 cases

### 89 Points

"The intriguing 2002 Cuvée Jeanne Marie, a blend of 71% Syrah, 27% Mourvedre, and 2% Viognier, reveals a perfumed, exotic style with broad, dense, yet supple-textured flavors of black cherries, herbs, lychee nuts, mushrooms, and earth. It offers a beautiful texture, nice flavor definition, and a long, spicy finish with no new oak. Drink over the next 3-4 years." □ □ □ □ Robert Parker, Jr. The Wine Advocate