



2003 Cuvée Jeanne Marie Santa Ynez Valley

Named in honor of Bill's mother, the 2003 Cuvée Jeanne Marie is Foxen's Rhône-style blend. This wine is comprised of Syrah, Grenache, Mourvedre and a small amount of Viognier. The Viognier was co-fermented with the Syrah. The wine lots were blended in the spring of 2003 and the wine then aged an additional year in François Frères barrels, of which 25% were new. It was bottled unfinned and unfiltered.

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 barbecued pork, lamb or steak. Also, this would be outstanding with a lamb stew! ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ – Bill Wathen, winemaker

Reviews:

89 Points

"Floral, white pepper and bay leaf flavors join ripe berry, plum and cola notes in this tightly wound Syrah. It opens up on the finish and, despite its tannic strength, keeps offering mineral, spice and berry flavors. Syrah, Grenache, Mourvèdre and Viognier. Drink now through 2009." – Jim Laube, Wine Spectator

Vineyard Composition:

Syrah - 42%

Grenache - 32%

Mourvedre - 20%

Viognier - 6%

Production: 525 cases