



2017 GRENACHE BLANC

TASTING NOTES:

Imagination filling the gaps of time with music from another universe. This dry fruity white wine opens up another dimension of flavors. Minerality and acidity hop, skip, and jump around the refreshing subtlety of green apple, cider and pear. The bouquet is filled with wild flowers and the wet rocks along the seashore. This Grenache Blanc pairs well salads, roasted chicken, shellfish and bad decisions.

WINEMAKING NOTES:

Since 2014 we have been creating some gorgeous Grenache Blanc from Mounts Vineyard. Dave Mounts, owner/farmer, we are getting a better understanding of the flavors from hang time on the vine.

On October 6th, the grapes were harvested and trucked over to the winery. As the clusters were pressed, the juice had the most vibrant color of orange we have ever seen. The juice was pumped into a chilled tank for a couple of days, and then racked off the sediment into another chilled tank. As it went through a slow and steady fermentation, the electric orange started to fade until only a tantalizing orange hue remained. The juice was racked into a 58 degree tank for the remaining months, where it was stirred once a week, to give it more mid palate body, until 3 weeks before bottling.

VINEYARD

MOUNTS VINEYARD

AVA

DRY CREEK VALLEY

PICK DATE

10/6/2017

BOTTLE DATE

MARCH 2018

BRIX

24.8

ALCOHOL

14.6

CASES PRODUCED

97

PH

3.37

BLEND

100% GRENACHE BLANC