



VARIETY
100% Grenache Blanc

VINEYARD
San Lucas Vineyard

APPELLATION
Monterey

HARVEST DATE
September 14, 2016

HARVEST BRIX
21.8°

ALCOHOL
12.8 %

PH
3.31

TA
6.4 g/L

AGING
Stainless steel

BOTTLING DATE
May 18, 2017

CASES
100

PRICE
\$22

TASTING NOTES

2016 GRENACHE BLANC

While Marsanne, Roussanne, and Viognier are the best known of the white Rhône varietals and therefore steal most of the attention, Grenache Blanc is a hidden gem that is love at first sip. The white-skinned form of the Grenache grape, it is an important variety in the south of France, especially the Languedoc and Roussillon areas. But in California, just over 200 acres of it are planted, and we are the proud owners of 1.98 of them, woot woot! Grenache Blanc produces rich wines with tremendous body and crisp acidity. Our version emphasizes the variety's fruit-infused aromatics—citrus, apples, melons and honeysuckle. The palate is rich, balanced and refreshing thanks to the wine's natural viscosity and ample acidity. Absolutely delicious!

VINEYARD

The grapes were exclusively handpicked from our San Lucas Vineyard. Grenache Blanc is a large-clustered grape, requiring multiple cluster thinning passes throughout the growing season to ensure optimal ripeness and flavor development. Our 1.98-acre block at our estate San Lucas Vineyard is a perfect little spot for this variety, with warm days to ripen and bring out the rich fruit flavors and cool nights to maintain acid levels.

VINTAGE

The 2016 growing season began with early budbreak initiated by warm spring temperatures. A relatively even growing season followed welcome winter rains that helped to alleviate the drought and refresh the soil, draining it of natural salts. Harvest was early as well, with a mostly average yield of exceptional quality fruit throughout Monterey County and the state. We celebrated our perfectly average yields following the very light crop of 2015. Even more so, we celebrated the excellent quality of 2016, as the fruit maintained beautiful flavor and balance.

WINEMAKING

The fruit was handpicked in the early morning hours and whole-cluster pressed. The free run and light pressed juice was cold settled and slowly fermented in stainless steel tanks at 55°F to enhance the fruit esters and preserve the varietal aromatics. The wine was aged in 100% stainless steel for six months prior to bottling.

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