



2016 Grenache Blanc Rockpile-Sonoma County



Technical Data:

Cases Produced:
200

Vineyard:
100% Rockpile

Treatment:
100% Stainless
Steel
Fermentation
No Malolactic
Fermentation

Alcohol:
13.6%

Release Date:
31 March 2017

Retail Price:
\$30.00

Tasting Notes:

Our Grenache Blanc has aromas of tangerine, honeysuckle, pear, nectarine, and tropical flowers. It has vibrant acidity and refreshing quality. The palate is fruit driven with flavors of tangerine, lime, and nectarines. The wine has viscosity and weight across the palate, and the body is fulfilling in texture. This Grenache Blanc finishes with lingering stone fruit flavors.

Aging:

This wine was fermented in 100% stainless steel tanks and aged in stainless drums. We keep our Grenache Blanc in contact with the lees until prior to bottling, adding nuances to the mouth feel of the wine's texture. The wine was bottled in January of 2017 and released a few months later. Our preference is to drink the wine while expressing its youthful exuberance, and expressing the

Winemaking:

The fruit was hand harvested and whole cluster pressed directly after picking and fermented in stainless steel tanks. The tank was chilled down to 50F so that the juice would undergo a cool, slow, and steady fermentation. All of this was done in an effort to preserve the beautiful floral and citrus flavors. The finished wine was aged on the lees and prevented from undergoing

Vineyards:

Our 2016 Grenache Blanc comes from a very special vineyard located in the Rockpile Appellation of Sonoma County. We contracted with our friend and grower Gary Branham to have these grapes planted in Rockpile just for us. Known for producing big bold red wines, we sought out Rockpile for its elevation (~1400 ft), limiting soil profile, and proximity to the Pacific Ocean. To date we believe we are the only white grapes planted in the appellation. Grenache blanc is a vigorous variety, and we felt that this specific site had the perfect combination to tame this vine's wild nature. We treat our fruit with the gentlest hands to ensure the wine in the bottle is a reflection of the hard work we have all performed throughout the year.