DOBBES FAMILY ESTATE CRATER VIEW VINEYARD

2013 Rogue Valley Grenache Blanc

Sensory Components & Tasting Notes

Color: Golden straw

Aroma: Citrus fruits, bread yeasty, stone fruits, green apple & white flowers

Mouth Feel: Creamy texture with crisp acid

Flavor: Crisp and dry, granny smith apple, yeast and pineapple

Finish: Long

Aromas of citrus fruits, white peach and apricot are tied together with earthy bread yeast accents and white flowers. The mouthfeel is creamy with a tart counterpoint of granny smith apple that carries the long finish. Crisp, dry flavors of lemon and pineapple are mouthwatering alongside earthy, nutty yeast that adds depth.

Technical Data

Yeast Strain: Proprietary

Bottle Date: 6/17/14

TA: 7.61 g/L

Cases Produced: 633

pH: 2.98

Case Dimensions: 14.1 x 10.1 x 11.1

Alcohol Level: 13.4%

Case Weight: 39lbs

Barrel Aging: 100% neutral oak barrels

Palletization: 11x4 = 44 cases

website DOBBESFAMILYESTATE.COM