Sensory Components & Tasting Notes

Color: Pale straw

Aroma: Yellow flowers, stone fruit, bread yeast and a hint of meringue cookie

Mouthfeel: Medium-full, lush body, crisp acidity

Flavor: White peach, almond, grapefruit, white blossoms, pineapple, citrus zest

Finish: Long and full with mouth-watering acid

Our 6th vintage of Grenache Blanc brings a beautifully complex and rewarding wine. White peach, apricot, almond, honeysuckle, hints of bread yeast, subtle vanilla and varied tropical accents build the bouquet. The flavors are as varied as the aroma; with floral blossom and stone fruit leading, supported by pineapple, grapefruit and golden raspberry. Mouth-watering acid defines the mouthfeel built on silky smooth body built from barrel fermentation. A long finish leaves a lasting impression from a rare and unique wine.

Technical Data

Yeast Strain: Proprietary

TA: 7.10 g/L

pH: 2.85

Alcohol level: 13.5%

Barrel Aging: 100% Neutral barrels

Bottle Date: March 3, 2015

Cases Produced: 380

Case Dimension: 14.1 X 10.1 X 11.1

Case Weight: 39lbs

Palletization: 11 X 4 = 44 cases