



2016 GRENACHE BLANC

GROWING SEASON

The 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced resulted in wonderful concentration and complexity with characteristic natural acidity.

WINEMAKER'S NOTES

An elegant, acid driven wine. Citrus and floral notes compose the aroma redolent with white peach, lemon zest, ripe pear, floral banana and honeysuckle. Bright acid enters first on the palate with flavors of green apple, juicy pineapple and tart lemon. Neutral barrel fermentation and aging build creamy body to support racy acid transparent enough to highlight mineral notes on the mouthfeel. An elegant, long finish makes this a versatile wine for food pairing.

PAIRS BEST WITH

Shellfish • Crab • Oysters • Roasted Chicken • Brie Cheese • Pork Chops

TASTING NOTES

Appellation: Rogue Valley AVA

Color: Pale straw

Aroma: Pear, white peach, honeysuckle, lemon zest, banana

Mouthfeel: Acid driven, medium body, dry

Flavor: Green apple, citrus, pineapple

Finish: Long, clean, mouthwatering acid

TECH FACTS

TA: 6.89 g/L

pH: 3.02

Alcohol level: 13.5%

Barrel Aging: 4.5 months in 100% neutral French oak

Cases produced: 475