**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