2017 GRENAÇHE BLANC
CRATER VIEW VINEYARD
Rogue Valley AVA

GROWING SEASON
The 2017 Rogue Valley growing season began with bud break in the first 10 days of April. Bloom occurred during gorgeous weather in the first week of June, resulting in above average crop levels. Crop loads were thinned in July at véraison to ensure slightly above average yields. An overall warm growing season and easy harvesting conditions resulted in fantastic quality fruit from all our Rogue Valley vineyards.

WINEMAKER’S NOTES
We’re one year away from our 10th anniversary of crafting Grenache Blanc, one of the most unique and rare white varietals found in Oregon. Floral and herbal notes of orange blossom and lemongrass dominate the aroma, supported by fruit characteristics of fresh and candied citrus, apricot, and ripe peach. A full, smooth entry and soft midpalate transitions to mouthwatering acidity for a balanced mouthfeel. Opulent flavors of golden apple, ripe cantaloupe and honeydew melon mingle with sweet herbs, crisp starfruit and juicy golden raspberry. A pleasant balance of creamy weight and tart acidity carry the finish. The full body of this vintage of Grenache Blanc opens the door to a wide variety of food pairing options from halibut and scallops to pork chops and banh mi.

PAIRS BEST WITH
Pork Chops with Applesauce • Halibut • Scallops • Banh Mi

TASTING NOTES
Appellation: Rogue Valley
Color: Pale lemon
Aroma: Orange blossom, lemongrass, candied citrus, apricot, peach
Mouthfeel: Smooth entry, soft midpalate transitioning to mouthwatering acidity
Flavor: Golden apple, starfruit, lemon verbena, cantaloupe, golden raspberry
Finish: Medium-long, round, juicy

TECH FACTS
TA: 6.52 g/L
pH: 3.5
Alcohol level: 14.2%
Barrel Aging: 4 months in 65% neutral French oak; 35% tank
Cases produced: 530