



Varietal Composition
100% Grenache Blanc

Appellation | Sub-Appellation | Vineyard
Lodi | Mokelumne River | Acquiesce Estate

Certification
LODI RULES

Alc	12.0%	pH	3.2
TA	5.70	RS	0.1%

Harvested Bottled Produced
Sept 2018 | June 2020 | 335 cases

2018 Sparkling Grenache Blanc

Awards

GOLD MEDAL

2020 San Francisco International Wine Competition

GOLD MEDAL

2021 International Women's Wine Competition

Grenache Blanc is a rare grape varietal in the U.S. and we don't know of another sparkling Grenache Blanc. Hand-picked, whole cluster pressed, this 100% Grenache Blanc is cool fermented in temperature controlled stainless steel tanks and then re-fermented in the old-world méthode Champenoise style.

Profile

Our blanc de blanc méthode champenoise sparkling Grenache Blanc has exquisite balance and freshness. Spicy pear and fuji apple drift aromatically across the senses with a lively mousse giving way to tiny integrated bubbles infused with elegant minerality that deliver so sensually, on the mid palate, a delicate buttery brioche, and a finish that is classically stylistic, hinting of a spicy yet dry finish.

Vineyard

The impact of terroir cannot be overstated. The Mokelumne river soils, the topography, seasonal climate, including cool breezy summer evenings provide the river stone minerality, citrus, tropical fruit and blossom notes on the nose and palate. We Acquiesce to these beautiful forces with as little interference as possible.

Winemaking

All of our grapes are hand-picked and immediately pressed as whole clusters to capture the fresh, flavorful Grenache Blanc character. The grapes were harvested in the early morning to keep acidity at its highest, providing the vibrancy in the wine. The juice is then cool fermented in temperature controlled stainless steel tanks to highlight the pure fruit expressions.

April 2019 tirage with disgorgement in June 2020

Retail USD

55 / bottle (750 mL)