



Varietal Composition
100% Grenache Blanc

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiesce

Farming: LODI RULES Sustainable Winegrowing

- Alc 12.5%
- RS 0.2 g/L
- TA 5.2 g/L
- pH 3.40
- **Harvest** 8/23/21
- **Bottled** 3/15/22
- **Cases** 573

2021 Grenache Blanc

Double Gold 2022 International Women's Wine Competition, 96 pts

Double Gold 2022 Sunset International Wine Competition, 96 pts

Profile

Our signature varietal, this super food-friendly wine reminds us of Juicy fruit, Fuji apple, strawberry, honeydew melon, white peach, and violet. Hints of lavender lead to a crisp, textured, acid driven palate.

Vineyard

We have 3 acres of Grenache Blanc in our Estate Vineyard. Our largest varietal planting to date, these vines lie on 2 different soil types that add complexity to the finished product. Our clones are Tablas Creek cuttings from the famed Chateau de Beaucastel in the Chateaneuf-du-Pape AOC. Our climate is very similar to that of the Southern Rhone, with cool nighttime Delta breezes that help us retain acidity while also providing an excellent balance of fruit.

Winemaking

Everything is hand-picked, hand-sorted, and whole cluster pressed. We harvest in the early morning to capture vital acidity that provides vibrancy to the wine. The juice is fermented cool in temperature controlled stainless steel tanks to preserve pure fruit expressions. Sur lie aging in tank until bottling aides texture formation.

Pairing

Pairs beautifully with seafood, salads, cream sauces, spicy Asian and Mexican food, and especially sushi!

Retail USD

\$36.50 / bottle (750 mL)