



Varietal Composition
100% Grenache Blanc

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiesce

Farming: LODI RULES Sustainable Winegrowing

- Alc 12.5%
- RS 2.1 g/L
- TA 5 g/L
- pH 3.31
- **Harvest** 8/23/22
- **Bottled** 3/7/23
- **Cases** 646

2022 Grenache Blanc

Gold 2023 CA State Fair Wine Competition

Double Gold 2024 American Fine Wine Competition,
92 pts

Profile

Our signature varietal, this super food-friendly wine reminds us of Juicy fruit, green apple, fresh melon, and stone fruit. Floral undertones lead to a textured, acid driven palate with a full finish.

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. These clones are Tablas Creek cuttings from the famed Chateau de Beaucastel in the Chateauneuf-du-Pape AOC. Our climate is similar to the Southern Rhone, with cool nighttime Delta breezes that help us retain acidity while also providing an excellent balance of fruit. Starting out moderate and promising, 2022 brought an unforgiving hot spell at harvest, so we picked a little earlier to uphold quality. Mother Nature was harsh, but kind enough to give us a higher yield than expected.

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

\$37 / bottle (750 mL)