



**Varietal Composition**  
60% Grenache Blanc, 40% Viognier

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River Lodi - Delta	Acquiesce Under the Sea

**Farming:** LODI RULES Sustainable Winegrowing

- Alc 13%
- RS 1 g/L
- TA 5 g/L
- pH 3.39
- Harvest 8/23, 9/6
- Bottled 3/8/23
- Cases 313

## 2022 Jolie Blanc

*Double Gold* Sunset International Wine  
Competition, 96 pts

### Profile

A new wine in the lineup inspired by a French medieval city where variations of this blend are commonplace. The nose reminiscent of candied tangerine, PEZ, dragon fruit, papaya, and honeysuckle. The palate is round with citrus, peach core, melon balls, and apricot followed up by a long, briny finish.

### Vineyard

The Grenache Blanc comes from our estate vineyard located in the Mokelumne River - Lodi AVA. Our climate is very similar to that of the Southern Rhône with cool nighttime Delta breezes allowing us to retain an excellent balance of acidity and fruit characteristics. Characterized by a dark, rich, peaty soil series and elevation below sea level, the Viognier in this blend comes from Under the Sea vineyard located in the Delta reaches.

### Winemaking

All of our grapes are hand-picked, hand-sorted, and immediately whole cluster pressed. We harvest early in the morning to capture natural acidity, providing vibrancy to the wine. The juice is fermented cool in temperature controlled stainless steel tanks to highlight the pure fruit expressions. Blended post-fermentation, this wine is then sur lie aged in tank with periodic stirring until bottling.

### Pairing

Lamb chop with rosemary and thyme, duck confit, grilled bacon wrapped shrimp, and chicken salad.

### Retail USD

\$36.50 / bottle (750 mL)