



### Varietal Composition

Grenache Blanc

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiesce
Lodi	Borden Ranch	

**Farming:** LODI RULES Sustainable Winegrowing

- Alc 12.5%
- RS 0.9 g/L
- TA 5.9 g/L
- pH 3.33
- Harvest 9/4/23
- Bottled 2/6/24
- Cases 323

## 2023 Grenache Blanc

*Gold* 2025 San Francisco Chronicle Wine Competition, 2025 American Fine Wine Competition (93 pts)

*Wine Enthusiast* 93 pts

### Profile

Classic grenache blanc characteristics of freshly picked sweet lemon, Granny Smith apple, Anjou pear, and stone fruit core. The addition of Borden fruit gives a rounder shape with acid running through the diameter and finishing with a crushed gravel minerality. When in doubt, pair your food with grenache blanc.

### Vineyard

Grenache Blanc was the first white varietal planted at Acquiesce in 2008. A variety known for responsive terroir, the vines lie on 2 different soil types, adding complexity to the finished product. 2023 was a stunner. A cool, wet vintage provided optimal growing conditions with physiological ripeness at lower Brix and great harvest chemistry.

### 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 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)