



New Release!

Profile

We get classic characteristics of freshly picked sweet lemon, Granny Smith apple, Anjou pear, orange peel, and stone fruit. 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. 2024 began mild with rainfall hitting the historical average. The month of July felt like one big brutal heatwave that slowed down physiological ripening. But these Rhone varieties are built for warmer climates and we saw them rebound leading up to harvest. As a result, 2024 wines show volume and persistence with an emphasis on texture.

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)

Grenache Blanc

Varietal Composition

IESCE

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiesce

Farming: LODI RULES Sustainable Winegrowing

Alc 12.4%

TA 6.2 g/L

- **pH** 3.35
- whitewinewinery.com | 209.333.6102 | 22353 N. Tretheway Road, Acampo, CA 95220

- - Bottled 2/5/25
- Cases 358
- **RS** 4.3 g/L
- Harvest 8/23