

**FINDER 2010**  
**RHÔNE STYLE WHITE BLEND**  
**VIIGNIER 43%, ROUSSANNE 41%, GRENACHE BLANC 16%,**

Adelaida's white Rhône blend achieves synergy by combining varietals of contrasting characters. Roussanne, a reddish-gold colored grape native to both the Southern and Northern Rhône Valley in France contributes a rich and unctuous mouth feel with penetrating scents of wild flower honey and Asian pear. The Viognier lends to the delicate floral notes. While the Grenache Blanc, a cousin of Grenache Noir, delivers vibrant crisp acidity, a crisp apple and mineral tinged flavor profile, the perfect counterpoint to add a bright and salivating element to enhance the wine.

The cooler growing season of 2010 was ideal for these aromatic white varieties. The delayed harvest allowed longer hang times, resulting in expressive fruit and the classic combination of viscosity and "nerve" (the French word for crisp natural fruit acidity).

Vibrant beautiful aromatics of honeysuckle and peach stone fruit bound out of the glass from this Viognier (43%) dominated blend. Roussanne (41%) is responsible for the fig newton, honey, and almond bass notes that provide weight structure and richness. The rare Grenache Blanc (16%,) yes, Gracie it's a white grape; Pinot Noir – Pinot Blanc, Grenache Noir..... Gives bright juicy green apple tangs that keep the whole enchilada bright, juicy and refreshing. Does not go with enchiladas; however enjoyed with crustaceans and its love at first sight.



**VINEYARD DETAILS:**

AVA: Central Coast

**VINTAGE DETAILS:**

Varietals: Viognier 43% ,Roussanne 41%,  
 Grenache Blanc 16%,  
 Cases: 465 cases produced  
 Release Date: July 2012  
 CA Suggested Retail: \$25

**COOPERAGE:**

Barrel aged 10 months in 100% neutral French oak.  
 Bottled: September 09, 2011  
 Unfined

**HARVEST DATES:**

September 16<sup>th</sup> -September 28<sup>th</sup> , 2010

**TECHNICAL DATA:**

Alcohol: 14.5%  
 pH: 3.4  
 TA: 6.1 g/L  
 Malic: 0.83 g/L

