

## VERSION 2006

### Rhône Style White, Glenrose Vineyard

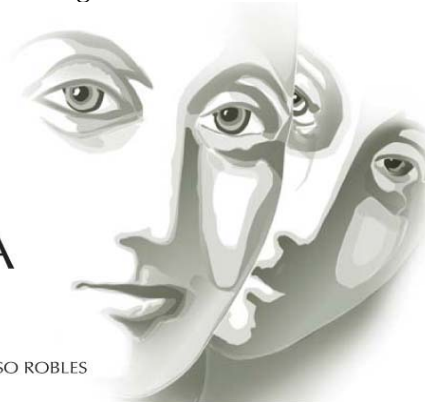
Still a rarity in California, Grenache Blanc is the major component of this exotic white blend. A variant of its red wine cousin Grenache Noir, the white variety has historically been used in France to contribute richness and apple crisp acidity to balance other aromatic white grapes, primarily Roussanne. Sourced from the nearby mountainous Glenrose Vineyard, it is planted on a severe site of limestone outcroppings and ledges, promoting vine stress and low yields.

Dramatic growth was stimulated by a hot early to mid summer. Cooling in late season was followed by warmth in the fall. Ripe fruit with vigorous natural acidity was the result of these ideal conditions. Harvested in early September, the destemmed fruit was barrel fermented with native yeast in neutral French oak, followed by 100% secondary malolactic fermentation and once a week lees stirring. The final blend, 74% Grenache Blanc and 26% Roussanne, achieved subtlety while retaining the dominance of the citrusy white Grenache.

Clarity of fruit and brisk assertive acidity are the hallmarks of this wine. Possessing an attractive bouquet reminiscent of a cross between grapefruit, lime, pear and ethereal hints of dandelion honey, it delivers a clean, refreshing mineral tinged finish.

*Version* 2006  
ADELAIDA

THE GLENROSE VINEYARD • PASO ROBLES



#### VINEYARD DETAILS:

AVA: Paso Robles  
Vineyard: 100% Glenrose Vineyard  
Elevation: 1,200 feet – 1,600 feet  
Grade: 30%  
Soil: Calcareous Limestone  
Clone: Tablas Clone A  
Rootstock: 1103P  
Planted Acres: 2 (Grenache Blanc),  
6 (Roussanne)

#### VINTAGE DETAILS:

Varietal: Grenache Blanc 74%, Roussanne  
26%  
Cases: 416 cases produced  
Release Date: February 1, 2008  
CA Suggested Retail: \$27

#### HARVEST DATES:

September 8<sup>th</sup> – 12<sup>th</sup>, 2006

#### TECHNICAL DATA:

Alcohol: 14.1%  
pH: 3.2  
TA: 7.2 g/L  
Brix: 24.5  
Yield: 2 tons/acre  
Fermentation: 100% barrel  
fermentation, 100% malolactic  
fermentation

#### COOPERAGE:

Barrel aged 12 months in 100%  
neutral French oak.  
Bottled: November 13, 2007,  
Unfiltered.