

ANNA'S ESTATE VINEYARD

ADELAIDA

GRENACHE BLANC

ADELAIDA DISTRICT - PASO ROBLES

2018

AROMA	Citrus blossom, grapefruit, blood orange
FLAVOR	Asian pear, honey crisp apple, lemon curd, Danish pastry
FOOD PAIRINGS	Chicken satay skewers with peanut sauce; stir fried cod with scallions, ginger and mushrooms; tempura shrimp with zucchini and sweet potato
VINEYARD DETAILS	Anna's Estate Vineyard 1595 - 1935 feet Calcareous Limestone Soil

Adelaida's distinct family-owned vineyards lie in the craggy hillside terrain of Paso Robles' Adelaida District, 14 miles from the Pacific coast. Ranging from 1400 - 2000 feet in elevation these low yielding vines are challenged by chalky limestone soils and afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

Grenache Blanc is the white cousin of Grenache Rouge, both native vines of northern Spain. It is widely disbursed throughout the Rhone and Languedoc-Roussillon appellations, ancient wine regions adjoining the Mediterranean of southern France. It arrived in California in 1992. Current plantings in the 'Golden State' of 350 acres do not compare to France's 21,000 acres, but the variety's 'green richness' is particularly amplified by the limestone soils of our Central Coast mountains. Adelaida established a 2 acre planting of Grenache Blanc in 2007 in a narrow sheltered valley between two elevated hills. Previously used as a component of white blends, the first 100% varietal wine demonstrates the potential of the variety.

Grapes were picked in the early dawn hours of the first week of September, cluster sorted, bladder pressed and settled in tank. They were then fermented with indigenous yeast in a combination of neutral and new French oak barrels and small concrete vats. The new wine went through a natural malo-lactic conversion, was occasionally stirred on its lees and bottled after 8 months. A delicious rarity, the bouquet is a melange of citrus blossom, grapefruit and blood orange reinforced with flavors of Asian pear, honeycrisp apple, Danish pastry and lemon curd. Best enjoyed now through 2022.



VARIETALS	100% Grenache Blanc	COOPERAGE	100% Barrel Ferment, 10% new French oak
ALCOHOL	14.5%	RELEASE	Summer 2019
CASES	303 cases	RETAIL	\$35
