

ADELAIDA

GRENACHE BLANC

ANNA'S VINEYARD, ADELAIDA DISTRICT - PASO ROBLES

2016

AROMA	Asian pear, chamomile, green almond and citrus blossom
FLAVOR	“tropical greenness” - honey crisp apple, green plum, lemon curd, citrus and wheatgrass tea
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 Vineyard 1400 - 1695 feet Calcareous Limestone Soil

Adelaida's distinct family-owned vineyards lie in the 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 Noir, both native vines of northern Spain. It is widely disbursed throughout the Rhone and the Languedoc-Roussillon appellations, ancient wine regions adjoining the Mediterranean of southern France. It arrived in California in 1992. The variety's “green richness” is particularly amplified by the limestone soils of our Central Coast mountains.

2016 was the 5th year of an extended drought with added pressure from our deficit irrigation program where low yields, reflecting vine stress, contribute to fruit concentration. Grapes were picked in the early dawn hours of the first week of September, cluster sorted, bladder pressed, settled in tank and 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 was bottled after 8 months. Best enjoyed now through 2020.



VARIETAL	100% Grenache Blanc	COOPERAGE	100% Barrel Ferment. 57% Concrete aged for 4 months. 21% New French oak and 22% Neutral oak for 8 months.
ALCOHOL	14.5 %	RELEASE	December 2017
CASES	242 cases	RETAIL	\$35.00
