

2021 EL DORADO GRENACHE BLANC

THE WINE

Grenache Blanc, while not considered "obscure", is still not widely understood and is often shrugged off as a blender. Of course, this is not the case when it comes to our approach to Grenache Blanc; this varietal, with all its complexities, takes no back seat to Viognier or Marsanne/Roussane blends. Our goal is to celebrate Grenache Blanc; the marriage of rustic minerality and bizarre floral-salinity, with deep texture and nervy poise.

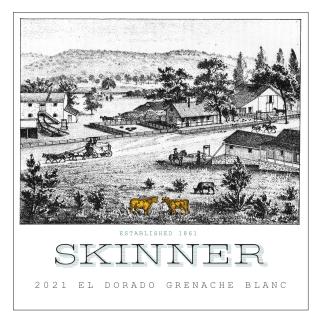
WINEMAKER NOTES

Made with great intention the grapes were cold pressed whole cluster, 24 hour settle time, and racked to cement tank where the juice fermented at a consistant 63 degrees. The Grenache Blanc fermented for 102 days. The addition of the Roussanne in new puncheon lends texture and depth and a touch of coconut. The roussane was also cold pressed, settled, and racked to barrel for fermentation.

TASTING NOTES

The aromatics on the 2021 Grenache Blanc are punchy and brilliant, as the nose suggests a wine of tremendous posture. The first impression is crushed limestone and white flowers, giving way to underpinnings of blood orange, honeysuckle and sandalwood. This wine's clean, platinum hue and lithe aromatics only begin to tell the story of its deep, complex palate presence of weight and electric tension; a tight balance of

flowers, fruit and dirt.



SUMMARY

VINTAGE 2021	ALCOHOL BY VOLUME 12.5%
APPELLATION El Dorado	cases produced 385
COMPOSITION 87% Grenache Blanc 13% Roussanne	estate vineyards 87% Stoney Creek Ranch 13% Green Valley Ranch
suggested retail \$26	élevage regimen 4 Months sur lees: 88% Concrete

88% Concrete 12% New French Oak