



**Vintage: 2013**

**Variety:** 100% Grenache Blanc

**Designation: Grenache Blanc**

Cases produced – 23

Winery SRP – \$36

Source of the Fruit –  
RBZ Vineyards – Grenache Blanc

Winemaking Notes –

- When the fruit was brought in it is gently pressed into neutral oak barrels. The fermentation started with cultured yeast. The primary fermentation is kept cold and lasts 3 weeks after which SO<sub>2</sub> is added to inhibit Malo-lactic fermentation. The wine is aged sur-lie and is bottled without fining or filtering.
- Alcohol – 14.2 %

Barrel Aging – Aged 9 months in neutral oak.

Date Bottled – Barrel Sample. Bottling Date 7/15/2014