



Vintage: 2015

Variety: 100% Grenache Blanc

Designation: Grenache Blanc

Cases produced – 23

Winery SRP – \$36

Source of the Fruit –
Pomar Junction – Grenache Blanc

Winemaking Notes –

- When the fruit was brought in it is gently pressed into stainless steel barrels. The fermentation started with cultured yeast. The primary fermentation is kept cold and lasts 3 weeks after which SO₂ 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 6 months in a stainless steel barrel.

Date Bottled –Bottling Date 4/15/2016