



## 2017 Grenache Blanc

Aromas burst with white peach, unripe mango, Asian pear and raw almond with subtle sweet floral notes of apple blossom and honeysuckle. On the palate the wine is bright, yet weighty with good creaminess and balanced flavors of peach, grapefruit and pear. The finish lingers with crisp minerality and cleansing acidity making this wine versatile and super food friendly.

Harvested on September 30<sup>th</sup> at 22.9 Brix. Fermented and aged in 50% stainless steel drums and 50% neutral barrels. Aged on lees for 7 months.

Appellation:	Paso Robles
Varietal:	100% Grenache Blanc
Harvest:	September 30, 2017
Alcohol:	13.9%
pH:	3.38
T.A.	.55g / 100mL
Bottling:	March 23, 2018
MSRP:	\$32