



2017 GRENACHE BLANC

Dineen Family Vineyard, Rattlesnake Hills
Limited Release



TECHNICAL DATA

TA	0.56 g/100 ml
pH	3.15
Residual Sugar	0.50 g/100 ml
Blend	100% Grenache Blanc
% Alcohol	14.0%
Cases produced	602

VINTAGE

- The 2017 growing season was cooler and crop yields were lower than the previous two vintages.
- The cooler temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARDS

- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Vineyards in Rattlesnake Hills AVA are typically located on ridges and terraces and in areas with good air drainage to avoid early fall frost and winter kill.
- 100% of the fruit was sourced from Dineen Family Vineyard in Rattlesnake Hills AVA, located approximately four miles southeast of Yakima.

WINEMAKING

- The juice was fermented for three weeks in stainless steel.
- Ripe grapes were destemmed and went through natural yeast fermentation.
- The wine was aged sur lie for six months in 10% Neutral Oak.

TASTING NOTES

“Say hello to Grenache Blanc, another first for CSM. Historically from the Southern Rhone, this wine is medium-bodied with flavors of ripe stone fruit. Most of the wine was fermented in stainless steel adding brightness, but a portion was fermented naturally in old barrels to give the wine density and complexity.”

Tracey Keller
Winemaker