



RATTLESNAKE HILLS

2018 Grenache Blanc Rattlesnake Hills

VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.

VINEYARD NOTES

- 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 are typically located on ridges and terraces 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 NOTES

- 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 four months in 3% Neutral Oak.

TASTING NOTES

“Say hello to Grenache Blanc. 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

TA: 0.62 g/100mL

PH: 3.07

ALCOHOL: 14%

RESIDUAL SUGAR: 0.50 g/100mL

BLEND: 100% Grenache Blanc

CASE PRODUCTION:

644