



TA: 0.59 g/100 mL

PH: 3.23

ALCOHOL: 13.0%

RESIDUAL SUGAR: <.05 g/100mL

BLEND: 92% Grenache Blanc, 8% Roussanne

CASE PRODUCTION:

1635

COLUMBIA VALLEY

2023 Limited Release Grenache Blanc Columbia Valley

VINTAGE NOTES

- The 2023 growing season was marked by a delayed bud break. Following a cool April, May brought warmer weather, leading to a quick bloom just over a month after bud break.
- Favorable weather conditions persisted throughout the growing season, with warm, dry days and cool nights ideal for grape maturation. Harvest began earlier than usual.
- Lower yields, uniform canopies, and even ripening contributed to exceptional quality.
- Winemakers reported grapes with excellent sugar levels, acidity, nice tannins, and flavor profiles, indicating this vintage is on track to become one of the best in a long time.

VINEYARD NOTES

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Our northerly latitude provides an extra hour of sunlight and heat during the peak of the growing season creating intense fruit flavors.

WINEMAKING NOTES

- 49% was fermented and aged in stainless steel to retain bright fruit and 34% fermented and aged in concrete for minerality and complexity.
- The remaining 17% was fermented and aged in neutral barrels for added weight and richness.
- Aged 6 months sur lie.

TASTING NOTES

There is no better grape to exemplify bottled sunshine. A melody of citrus zest, Nashi pear, and summer blossoms. This wine finds balance between rich and refreshing, making it the perfect accompaniment to frolicking in the sun. – Matthew Groce, Winemaker