



TA: 0.59 g/100mL

PH: 3.23

ALCOHOL: 13%

BLEND: 92% Grenache Blanc, 8% Rousanne

CASE PRODUCTION:

875

COLUMBIA VALLEY

2024 Limited Release Grenache Blanc Columbia Valley

VINTAGE NOTES

- Despite extreme cold weather in January, the majority of vineyards across Washington demonstrated remarkable resilience, with minimal winter damage and normal yields.
- The 2024 vintage saw typical temperatures, requiring less canopy and crop management, which allowed the vintage to naturally showcase its character.
- Favorable harvest conditions, with warm days and cool nights, created an ideal balance of tannin and acidity, leading to exceptional fruit quality.
- Both red and white varieties thrived under spectacular ripening conditions producing decadent, intense and well-balanced wines.

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

- 33% was fermented and aged in stainless steel to retain bright fruit and 49% fermented and aged in concrete for minerality and complexity.
- The remaining 18% was fermented and aged in neutral barrels for added weight and richness.
- Aged 4 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