

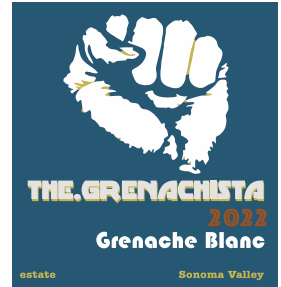


## 2022 Grenache Blanc Sonoma Valley

**Tasting Notes** Grenache Blanc from our estate vineyard, Kitty Face Vineyard, located in the eastern slopes of the Sonoma Valley. This wine provoking aromatics of fresh lemon and green apples, tropical melon, sea salt, blood orange and fall pears with a hint of grated nutmeg, fennel and dill seed. It then expands to a broad palate filled with apricots, lemon curd and brioche. Maintaining our signature synthesis of honeyed stone fruits polarized by lively acidity and piercing minerality gaining momentum of richness and depth on the finish. Whole cluster pressed, native primary fermentation with no malolactic fermentation, aged sur lie in a concrete egg for seven months. Never fined and only lightly filtered.

**Vineyard** From our estate vineyard. We took over this vineyard from Henry Matthis in the winter of 2019. Henry made some amazing wines from this site for many years and when we first tried his older wines, we decided this was the spot. The vineyard is located in the eastern Sonoma Valley on rocky, volcanic soil. It was originally planted to Merlot in 1996 and then grafted over to Grenache Blanc in 2004. And just like all our other endeavors, we are involved from start to finish at this site. We prune, we sucker, we pick, we do it all.

**Winemaking** The fruit was picked in the morning of October 9<sup>th</sup> and brought into the winery where it was whole cluster pressed under a blanket on inert gas into a small stainless-steel tank where it was cold settled for 24 hours. The juice was then moved into our concrete egg and a few neutral French oak barrels where it was fermented with indigenous yeast. We moved the egg into our cold barrel room where it fermented slowly, the fermentation lasting almost 30 days. Upon completion, the barrels were used to top the egg and a small dose of sulfur was added to inhibit malolactic fermentation. The wine then was aged for 7 months in the egg and bottled unfined and lightly filtered with one additional small dose of sulfur prior to bottling.



### **WINE**

BLEND  
100% Grenache Blanc

CASES PRODUCED  
125

AGGING  
Concrete egg and Neutral  
French oak for 7 months.

CHEMISTRY  
pH: 3.41  
Titratable Acidity:  
7.53g/L  
Alcohol: 13.8%

### **VINEYARD**

CLONES  
Tablas Creek

YEAR PLANTED  
2004

YIELD  
1.5 Tons/Acre

HARVEST DATE  
Oct 9th, 2022

BOTTLING DATE  
May 8th, 2023

RETAIL PRICE  
\$34.00