

2012 grenache blanc ■ edna valley

TASTING NOTES

VARIETAL BACKGROUND

A mutation of the red version of Grenache, Grenache Blanc is believed to have originated in the province of Aragon in northern Spain. Plantings later spread throughout the rest of Spain, Europe and into the Mediterranean, including what is modern day Sardinia. After the phylloxera epidemic in the late 19th century, many vineyards in Rioja and France were replanted to Grenache, as well as some to Grenache Blanc.

Grenache Blanc is commonly used as a blender in the Old World. It is a major component in the white wines of the Châteauneuf-du-Pape and Côtes du Rhône AOCs, and is often blended with Roussanne, and even some red wines. In fact, up to 10% Grenache Blanc is permitted to be blended into the red wines of the Côtes du Rhône Villages AOC. Almost half of all Grenache Blanc plantings are in the Roussillon region; here it is blended with Roussanne, Marsanne, Viognier and Rolle. In Châteauneuf-du-Pape, Grenache Blanc is most often blended with Roussanne, Picpoul, and Clairette.

It is known as Garnacha Blanca in Spain, where it is widely planted in regions including Navarra, Terra Alta, Alella, Aragon, and the Priorat. It is legally permitted in the white wines of Rioja.

SIP™ CERTIFIED SUSTAINABLE

The Niven family's two estate vineyards, Paragon and Firepeak, have earned the Sustainability in Practice (SIP™) Vineyard Certification. Managed by their Pacific Vineyard Company, the family has ensured that these vineyards have historically been farmed in a careful and responsible manner, taking into account all facets of the surrounding environment. Certification proves their collective commitment to environmental stewardship, economic viability, and equitable treatment of employees. A project of the Central Coast Vineyard Team, SIP™ provides a comprehensive and verifiable method to authenticate a vineyard's attention to integrated farming practices.

TANGENT GRENACHE BLANC

A small block on the estate Paragon Vineyard was planted to Grenache Blanc in 2005. Benefiting from the cool influence of the Pacific Ocean only four miles to the west, this vineyard is afforded one of the longest growing seasons in the state. Soils here are a mixture of volcanic, clay loam and rocky marine sediment, offering few nutrients. The temperate climate brings extended hang time, and the soils cause the vines to stress and strain as they grow. These two factors ultimately culminate in fully ripe, concentrated fruit that bursts with flavor.

TASTING NOTES FROM WINEMAKER CHRISTIAN ROGUENANT

"Up-front aromas of red apple and ripe melon are entwined with a hint of floral rose. The crisp acid structure is balanced beautifully by a smooth but round mouthfeel. Bright flavors of citrus, cantaloupe and grapefruit are present from first taste through to the finish. This is my favorite wine with Thai food."



WINE STATISTICS

Appellation	Edna Valley
Vineyard Certification	SIP™ Certified Sustainable
Harvest date	October 25, 2013
Average Brix at harvest	26.1 degrees
Yeast	X16
Fermentation	In stainless steel for 4 weeks at 55 degrees
Barrel contact	Zero
% ML	Zero
Alcohol	14.1%
Acid @ bottling	7.32 g/l
pH @ bottling	3.01
RS @ bottling	None
Bottling date	March 31, 2014
Closure	Screwcap
Cases made	1710
Suggested Retail	\$17.00