



2017 Grenache Blanc, Skin Ferment

Fenaughty Vineyard

El Dorado

Of all our skin ferments the Grenache Blanc is by far the most adventurous. The texture, the deep hue, the long, chewy, fleshy tannins that seem as if they will go on for hours. This wine demands attention and a table of food and will benefit from at least an hour of exposure to air or a decanting.

Appellation: El Dorado

Vineyard: Fenaughty

Varietal: Grenache Blanc

Clone: Tablas Creek

Age: Planted 2006

Elevation: 2600 feet

Soil: Decomposed granite w/red clay loam

Harvested: Sept 6, 2017

Pressed: Sept 13, 2017

Maceration: 7 days in clay & oak

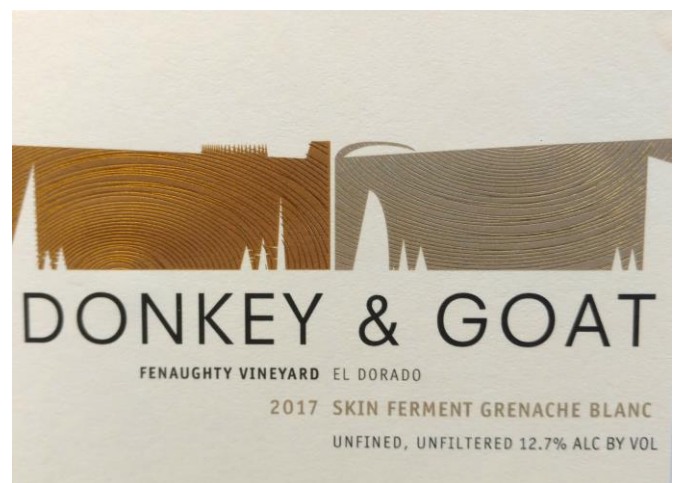
Fermentation: Wild yeast and bacteria

Barrel aging: 10 months in neutral French oak barrels

Bottled: Aug 10, 2018

Production: 31 cases

Release date: Spring 2019



Tasting Note:

This wine made us remember our favorite moments of drinking a hot toddy on a chilly winter night. On the nose: vanilla bean, baked apple, and citrus rind. The tasting experience is always a pleasure with this wine as it balances acidity with grippy tannins and flavors of clove, cinnamon, a tangy burst of lemon finishing with hint of honey.