

2016 'ALICE' GRENACHE BLANC



APPELLATION Paso Robles

PRODUCTION 320 cases

VINEYARDS Self Family (Templeton Gap) & G2 (Willow Creek)

SOILS Calcareous Shale

VARIETAL 100% Grenache Blanc

CRUSH whole-cluster pressed, then cold stabulation for 10 days before racking to concrete and neutral barrels

FERMENT wild yeasts; lees are stirred weekly; partial malolactic fermentation

AGING 5 months concrete tank and neutral oak

OLFACTORY fresh lemon, green apple, dried herbs and stones after a rain

PALATE vibrant flavors of citrus peel and pineapple with a palate that is fresh and balanced.