



2008 GRENACHE BLANC – RED CEDAR VINEYARD



GRAPE VARIETY: 100% Grenache Blanc

VINEYARD: Red Cedar Vineyard, Paso Robles

BOTTLING DATE: May 6, 2009

ALCOHOL: 14.4%

PRODUCTION: 168 cases

RELEASE DATE: September 15, 2009

WINEMAKING

- Whole cluster pressed, chilled, and settled for roughly 2 days
- Transferred to tank for inoculation, and then to single-use French oak barrels
- Fermented cold in French oak barrels and allowed to age on the lees for 6 months
- Transferred to tank, cross flow filtered and bottled

TASTING NOTES

Our first Grenache Blanc, showing spiced pear and grapefruit aromas with a hint of citrus blossoms, followed by mouth-filling flavors of apple and citrus zest balanced by juicy acidity.

Serve at cellar temperature of 55 degrees.
Drink now through 2013.

FOOD IDEAS:

- Creamy and semi-hard cheeses
- Lobster & heirloom tomato pasta
- Asian-spiced dishes, such as fresh spring rolls or hamachi
- Roasted chicken or turkey with fresh herbs
- Roasted pork with asian-spiced pear compote