
SHANE

2014 Grenache Blanc, Camp 4 Vineyard, Santa Ynez Valley, 145 cases produced

My infatuation with Grenache Blanc started in 2002 while working in France with Pierre Gaillard. Pierre introduced me to Grenache Blanc during our visits to his winery in Banyuls-sur-Mer. My love of the variety was cemented during these visits when I recognized its ability to produce a wine of substance and grace.

Vineyard balance is foremost in creating a great Grenache Blanc. The clusters are large and unwieldy. Balanced ripening is crucial – picking too early creates an herbal wine; picking too late gives you a monolithic wine. Therefore, I work closely with the vineyard team to manicure the vines and allow the grapes to mature slowly.

At the winery, I continue to handle the grapes with care. Pressing is light so not to extract Grenache Blancs' harsh tannins. Neutral oak is exclusively used to express the true character of Grenache Blanc and low fermentation temperatures are chosen to harness its purity.

The juice was fermented in a stainless steel tank. After the primary fermentation finished, the juice was transferred to neutral barrels. The lees were never stirred and malolactic fermentation was blocked. It was aged in one hundred percent neutral oak for three and one-half months and bottled after light filtration.

My Notes

A light straw color frames this effusive wine. The aromatics present an intriguing blend of honeysuckle, guava, lemon zest, and wet stone. Bright and fresh acidity harness a combination of papaya, beeswax, and kaffir lime. Accents of honey, peach, and stone fruits linger at the zesty finish.

Wine Making Data:

- Alcohol - 14.1 %
- pH - 3.14
- TA - 7.2 g/l