La Vie Dansante WINES

2018 Grenache Blanc

VINEYARD AND VINTAGE NOTES

A cool spring led to a cooler than usual summer with no heat spike and few days where the mercury hit 100. This kept the acids high while tempering the sugars – a perfect scenario for grapes.

Harvest ran late as the fruit struggled to ripen fully and the Grenache blanc hung until the second week of November.

WINEMAKING NOTES

From the first day in the winery we could tell that there was something special about this wine. The aromatics were strong yet clean with all the subtle nuance for which Grenache blanc is famed.

Fermentation was clean and quick, taking only six days and never topping 80 degrees. We like to ferment our whites in normal temperatures rather than chilling. This leads to fuller, more complex wines. After fermentation we separated out the best of the new wine for this single varietal bottling.

WINEMAKER TASTING NOTES

Bright and crisp with a nose full of citrus zest, Asian pear, unripe mango and melon - this is a plump and juicy wine on the palate that leads with fruit and lingers with subtle herbal notes.

It's well-suited to spicy fare whether its Moroccan, Spanish, Indian or Asian - but we're pairing it with "Lasagne di Mare", a seafood lasagna stuffed with shrimp, crab, and fish. Find the recipe on our website!



Varietal:	100% Grenache blanc
Appellation:	Santa Clara Valley
Harvest Date:	November 9 th , 2018
Alcohol:	12.6%
TA:	5.7 g/L
pH:	3.28
RS:	0.50%
Oaking:	None
Bottling Date:	March 27 th , 2018
Production:	60 cases
Aging Potential:	5 years