



TWO VINTNERS

2016 GRENACHE BLANC

Yakima Valley, Washington



PRODUCER PROFILE

Winemaker: Morgan Lee

Estate founded: 2007

Region: Washington, USA



COMPOSITION

Grenache Blanc 75%

Roussanne 25%

VINEYARDS

Located in south-central Washington State, and part of the larger Columbia Valley AVA, Yakima Valley AVA is home to more than 13,000 acres of vineyards, giving the area the largest concentration of wineries and vineyards in the state of Washington. Most widely planted grape is Chardonnay, followed by Merlot and Cabernet Sauvignon. Riesling and Syrah represent significant acreage, with Syrah in particular on the rise. Silt-loam soils predominate allowing proper drainage necessary to keep vine's vigor under control. The valley has a 190 day growing season and an arid continental climate with annual precipitation of approximately 8 inches. Irrigation is therefore required to cultivate vinifera grapes. The temperature of the Yakima Valley is more temperate than the rest of the greater Columbia Valley AVA, with average temperatures being 5 °F or 10 °F cooler.

WINEMAKING

The Grenache Blanc was gently pressed whole cluster, two third barrel fermented and the remaining one third cold fermented in stainless steel. The barrel fermented portion was about 15% new oak. Left on the lees and stirred weekly for 6 months. The Roussanne was gently pressed off and cold fermented in stainless steel and stored on the lees in stainless steel barrels until bottling. 490 cases produced, released May 2017.

TASTING NOTES

A gorgeous white that will win you over with expressive citrus, melon and floral notes with vivid stone fruit on the palate backed by striking acidity.

FOOD PAIRING

Meat, cheese and vegetables.

Technical data

Alcohol: 12,28% | pH: 3,50 | Residual Sugar: 9g/l | Total acidity: 5,40g/l