



## 2008 GRENACHE BLANC – RED CEDAR VINEYARD



**GRAPE VARIETY:** 100% Grenache Blanc

**VINEYARD:** Red Cedar Vineyard, Paso Robles

**ALCOHOL:** 14.4%

**PRODUCTION:** 168 cases

### 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 2014.

### 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