



2014
WHITE BLEND

WINE NOTES:

Like the Northern Rhône bottlings that serve as its inspiration, this wine balances crispness and rich mouthfeel. Viognier softens the blend and adds seductive aromatics; Grenache Blanc and Roussanne contribute fresh stone fruit flavors and tension. The wine is fermented inside concrete eggs, an inventive winemaking technique that utilizes egg-shaped vessels to add weight and structure to the finished wine. It is then aged briefly in neutral French oak barrels to accentuate its delicate texture.

WINEMAKING:

Blend:	46% Viognier, 28% Grenache Blanc, 26% Roussanne
Aging:	100% neutral oak for 7 months
Cellaring:	5-7 years
pH:	3.22
TA:	6.02 g/l
Alcohol:	13.8%
Production:	266 cases