



MEMBER ONLY

2017

APPRECIATION

WINE NOTES

As the name suggests, this wine is our way of showing gratitude to Optimist Society Members. The fruit comes from a small Sonoma vineyard within the Pangloss family, and is a team favorite. Appreciation is an unusual wine for this part of the world, more reminiscent of the Rhône Valley than California. Grenache Blanc provides a brisk backbone and is augmented by Roussanne and Marsanne, which add weight and carry the wine to its crisp finish. Lush Viognier offers the perfect aromatic lift. The foodies among us love Appreciation because it pairs just as well with high-acidity meals as it does with rich dishes.

WINEMAKING

Blend:	30% Grenache Blanc, 27% Roussanne, 24% Marsanne, 19% Viognier
Aging:	100% neutral oak for 7 months
Cellaring:	5-7 years
pH:	3.35
TA:	6.7 g/l
Alcohol:	13.8%
Production:	359 cases