



MEMBER ONLY

2018  
**APPRECIATION**

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**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 lush Viognier for the perfect aromatic lift. Roussanne adds a rich mouthfeel and carries the wine to its crisp finish. The foodies among us love Appreciation because it pairs just as well with high-acidity meals as it does with rich dishes.

**WINEMAKING**

Blend: 39% Grenache Blanc, 36% Viognier, 25% Roussanne  
Aging: 100% neutral oak for 7 months  
Cellaring: 5-7 years  
pH: 3.22  
TA: 6.7 g/l  
Alcohol: 13.7%  
Production: 363 cases