



*Winemaking:* The Grenache Blanc was whole-cluster pressed, fermented in a concrete egg tank, and then aged in a blend of neutral oak barrels and stainless steel. The Roussanne was destemmed into a stainless steel open top tank, where it cold soaked and began fermentation in contact with the skins. After 7 days the tank was drained and pressed, and the fermentation continued in a blend of once-used and neutral French oak barrels. These two lots were blended just before bottling along with a dash of barrel fermented Viognier. All the components of the blend went through a complete malolactic fermentation and aged for 5 months before filtering and bottling.

*Vineyards:* Showcasing the vast potential of white Rhône blends in Sonoma County, this wine contains lots grown at vineyards in the Sonoma Coast, Bennett Valley, Carneros and Sonoma Valley AVAs. All express some of the common traits of cool climate Sonoma sites: breezes from the Pacific Ocean and San Pablo Bay combine with fog for long hanging fruit that retains acidity and produces crisp white wines. Soils range from clay to loam to volcanic, lending an array of textures and flavors to the complex mélange.

*Vintage:* While the 2015-2016 winter didn't completely alleviate the drought, it did provide some measure of much needed rains to dried out vines. As it had in 2014 & 2015, the growing season began ahead of schedule. Relatively mild weather continued unabated throughout spring and summer, and there was a cold snap after the early grapes were harvested that allowed extended hangtime for our later ripening Grenache Blanc and Roussanne vineyards. Harvested on September 30 and October 10 respectively, the grapes featured great balance and expressive flavors.

*Tasting Notes:* "Clear, focused acidity streaks throughout a light-bodied palate that tastes of green apple, white flower and stone. 90 points." – Virginie Boone, *Wine Enthusiast*