

# EMMITT- SCORSONE



**GRENACHE BLANC**  
**2019**  
**CARNEROS**  
**SONOMA COUNTY**

## *Vineyard:*

The confluence of three overlapping AVAs at Ceja Farms – Sonoma Coast, Carneros and Sonoma Valley – produces a unique environment that benefits our Grenache Blanc in myriad ways. The ocean breezes through the Petaluma Gap combine with the fog rolling off the northern reaches of the bay to provide a consistently cool climate and long hang time, perfect to retain acidity necessary for a crisp white wine. Unusual for the region, the soil in this block is deep, dark and rich, with volcanic material combining with clay to produce vibrant, expressive flavors.

## *Vintage:*

The 2019 growing season began with heavy rains in March and April, which cultivated robust cover crops that organically enriched the soil with an abundance of nutrients. With the exception of a brief heat spike in June, summer weather was moderate except for a brief heat spike in mid-August. We harvested the Ceja Farms Grenache Blanc in two passes on September 29th and October 5th under mild autumn conditions to achieve a balance of acidity and bright fruit flavors.

## *Winemaking:*

Harvested by hand and whole-cluster pressed, the must was racked into a concrete egg tank, where fermentation began spontaneously with wild yeast. Fermentation continued at a snail's pace throughout the winter before finally going dry just weeks before bottling. The wine spent a total of six months aging in the concrete egg before it was blended with 5% Viognier and bottled unfinned and unfiltered.