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2013 GRENACHE BLANC

Santa Ynez Valley

VINEYARD NOTES

100% Grenache Blanc sourced from Camp 4 Vineyards in Santa Ynez Valley. Camp 4 refers to the land being the fourth stop on the trail from San Francisco to Yuma during the stagecoach era. Situated on the eastern most edge of the valley, Camp 4 Vineyards specializes in Rhone and Bordeaux varietals. 2013 was a long and warm growing season that allowed for optimal ripening and high fruit concentration.

WINEMAKING NOTES

The fruit was harvested in the early morning hours to preserve freshness and minimize phenolic uptake. It was destemmed, crushed and pressed into tank where it was left to settle at 55 degrees for 48 hours after which it was racked and allowed to begin slow, cool fermentation in stainless steel. The wine was stirred and left on the lees for 6 months to increase mouth feel and texture. Malolactic fermentation was blocked in order to accentuate its minerality and freshness. The juice finished fermentation in 84% neutral French oak puncheons and 16% stainless steel. After 10 months of aging, the wine was bottled and released in October 2014.

TASTING NOTES

The wine is a beautiful pale, straw yellow in color. Very aromatic, light but full in the mouth, with a clean, mineral driven finish. On the palate it displays notes of petrol, green apple, and citrus combined with an elegant honeyed richness. Perfect with roast chicken, grilled vegetables, or a variety of cheeses.

AT A GLANCE

Release Date:	10/11/2014
Varietal:	100% Grenache Blanc
Appellation:	Central Coast
Sub-Appellation:	Santa Ynez Valley
Alcohol Content:	14.2%
Vineyards:	100% Camp 4 Vineyards
Barrel Description:	84% neutral French oak puncheons 16% stainless steel
Barrel Aged:	10 months
Case Production:	290 cases
Retail Price:	\$34 USD

