



OCNAUTIC

GRENACHE BLANC



VARIETAL:

94% Grenache Blanc, 6% Viognier

SOURCE:

Monterey, Wiley Vineyard

WINEMAKING NOTES:

Harvested at night. Free Run was separated into 10-ton fermenters and cool fermented for 12 days. We used two yeast strains in fermentation to enhance complexity. To retain fresh fruit flavors and crispness, there was no Malolactic Fermentation. 100% Stainless steel aging.

A touch of Viognier was introduced in blending to brighten the acidity and add a layer of floral aromas.

TASTING NOTES

Soft aromas of white flower, honeysuckle, and citrus peel are followed by flavors of rich pineapple, stone fruit, and refreshing acidity on the finish.

RELEASE:

May 2023

AVAILABILITY:

300 cases