



Varietal Composition:
100% Grenache Blanc

Vineyards:
Melange Du Rhone,
Catherine's Vineyard

Harvest Date:
September 15, 2009
and September 20,
2009

Aging Regimen:
6 months in French
and Hungarian oak

Cases Produced:
132

Final Analysis:
TA .50
pH 3.43
ALC 13.5%



2009 GRENACHE BLANC, ORACLE PASO ROBLES APPELLATION

TIGHTLY WOUND, YET SUPPORTED BY LIVELY STRUCTURE. AROMAS OF CITRUS, MELON AND BANANAS WITH A HINT OF MINERALS. CRISP AND REFRESHING, FLAVORS OF LEMON, LIME ZEST AND MINERAL ELEMENTS LINGER ON THE FINISH. A PERFECT ACCENT TO ANY EVENING.

THE VINEYARDS – THE 2009 GRENACHE BLANC IS A BLENDING OF GRAPES FROM TWO VINEYARDS IN THE PASO ROBLES APPELLATION: MELANGE DU RHONE AND CATHERINE'S VINEYARD. THESE VINEYARDS HAVE WARM AFTERNOONS THAT ARE IDEAL FOR COAXING THE MOST FLAVOR OUT OF THE GRAPE. THE COOL EVENINGS ALLOW FOR THE GRAPE TO DEVELOP BALANCE AND COMPLEXITY.

WINEMAKING – THE GRAPES WERE PICKED AT 22.2 BRX. THE GRAPES WERE WHOLE CLUSTERED PRESSED THEN COLD SOAKED FOR TWO DAYS AND PARTIALLY FERMENTED IN NEUTRAL HUNGARIAN PUNCHEONS AND NEW FRENCH OAK.

FOOD PAIRING – PAIR WITH CAULIFLOWER SOUP WITH SEARED SCALLOPS AND CAVIAR, BUTTERNUT SQUASH SOUP OR SPAGHETTI WITH CLAM SAUCE.

**CLAVO CELLARS 315 S. MAIN STREET TEMPLETON, CA 93465
805.226.0174 WWW.CLAVOCELLARS.COM**