



Varietal Composition:
100% Grenache Blanc

Vineyards:
Hall Vineyards,
Dawson's Creek, &
Catherine's Vineyard

Harvest Date:
September 15, 2009

Aging Regimen:
6 months in French
and Hungarian oak

Cases Produced:
136

Final Analysis:
TA .55
pH 3.54
ALC 14%



2008 GRENACHE BLANC, ORACLE PASO ROBLES APPELLATION

A SUAVE, WELL-INTEGRATED WINE
YIELDING AROMAS OF RIPE APPLES, PEARS
AND CARMELIZED BANANAS. LIVELY ACIDITY
MINGLES WITH THE JUICY FLAVORS OF
APPLE AND PEARS. ELEGANT AND
BALANCED

THE VINEYARDS – THE 2008 GRENACHE
BLANC IS A BLENDING OF GRAPES FROM
THREE VINEYARDS IN THE PASO ROBLES
APPELLATION: HALL VINEYARDS,
DAWSON'S CREEK 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
BETWEEN 22.5 AND 23 BRX. THE JUICE
WAS COLD SOAKED OVERNIGHT ON THE
SKINS, THEN FERMENTED IN STAINLESS
STEEL. THE WINE WAS AGED IN FRENCH
AND HUNGARIAN PUNCHEONS FOR SIX
MONTHS.

FOOD PAIRING – EXCELLENT WITH INDIAN
DISHES, SEARED SCALLOPS, SPICY ASIAN
CUISINE, SCAMPI AND SUSHI.

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