



2017 GRENACHE BLANC SOMERSTON VINEYARD - NAPA VALLEY

Vintage

The 2017 vintage was a vintage for the record books. It will always be remembered for the intense October fires in Sonoma and Napa counties that burned thousands of acres. Luckily, many of the grapes from the vintage were already harvested. The power outages, and mandatory evacuations created issues for access to wineries. The growing season before the fires was fantastic after the deluge of rain in the winter that charged the soils, filled the reservoirs, and brought most of California out of a decade of drought. The season was progressing slowly, and evenly when in August, we had an intense heat wave lasting multiple days that arrested the ripening. There is quite a difference between the wines harvested before and after the heat wave, the wines harvested after the heat wave and before the fires, and the wines harvested after the fires and before the rain in late October. Needless to say, having multiple pieces to blend with is key to producing well-balanced wines in 2017. Luckily, the Grenache Blanc from Somerston Vineyard was harvested well before the fires.

Vineyard

The 1,615 acre Somerston Estate is located 10 miles east of the Silverado Trail, high in the eastern hills of the Napa Valley. The owner, Allan Chapman, and General Manager, Craig Becker, are committed to sustainable practices which are reflected throughout the property. The Grenache Blanc comes from Priest Ranch Block 7 at 1,250 feet elevation. It is important to note the scarcity of this varietal in California, and specifically the Napa Valley. With less than 30 tons harvested annually in the Napa Valley, we are fortunate to produce our Southern Rhone inspired white wine from this amazing property.

Winemaking

Block 7 was hand-harvested at dawn, and whole clusters pressed cold, first thing in the morning. It gets as little skin contact as possible, and goes through the "sparkling wine" program in the bladder press, the gentlest program. The clear juice was racked to a stainless steel tank. The primary fermentation never reached 65 degrees Fahrenheit, to preserve freshness. No malolactic fermentation was allowed. The wine was lightly filtered on the way to bottle in February.

Tasting Notes

Lemongrass, white peach and light pineapple aromatics. Wet stones, minerality, and fresh acidity frame the mid-palate. Asian pear, citron and herbal nuance through the finish. Expect tartrates to form on the cork and bottle. Age at cellar temperature to avoid tartrates buildup. Serve chilled at 45 degrees Fahrenheit.

Analysis

Harvested: September 19, 2017
Composition: 100% Grenache Blanc
Alcohol: 12.9%
Bottling Date: February 2018
Release Date: May 2018
Production: 112 cases

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