

2019 CÔTES-DU-RÔBLES BLANC

GROWING SEASON

The Paso Robles appellation had its fair share of rainfall at the beginning of 2019, leading to a cooler than normal spring. Moderate temperatures over the summer, with only a few heat spikes, allowed the vines time to develop ample canopies and fully formed berries on the clusters. Harvest started the second week of September, a bit later than our usual, but the extra hang time allowed the berries to come into their perfect ripeness enhancing color, flavors, and complexity.

VINIFICATION

Each varietal was hand-picked and immediately transferred to the winery where the grapes were destemmed and allowed to soak on the skins for 6 hours. Each lot was then pressed and transferred to separate stainless-steel tanks and allowed to cold settle for a period of forty-eight hours before racking. The wine was then racked and transferred to stainless steel tanks to begin cold fermentation. It was then transferred to neutral French Oak barrels to finish fermentation and aged sur lie. The wine was stirred three times a week for a period of 8 weeks. After barrel aging it was racked, filtered and then bottled.

WINE DESCRIPTION

The 2019 Côtes-du-Rôbles Blanc is a blend of 43% Grenache Blanc, 43% Roussanne & 14% Viognier. Our delicious white Rhône blend has flavors and aromas of fresh pears and appricots with hints of candied ginger followed by a dry, flinty finish.

FOOD PAIRINGS

The crisp and refreshing style of the Côtes-du-Rôbles Blanc makes it a perfect pairing partner to almost anything with shellfish, from linguine and clams to steamed lobster dripping with melted butter. This wine is also a nice accompaniment with fresh summer salads and aged cheeses.



TECHNICAL NOTES

variety: 43% GRENACHE BLANC, 43% ROUSSANNE, 14% VIOGNIER

vineyards: COLBURN, STEINBECK & MILL RD

appellation: PASO ROBLES

alcohol: 13.2% acidity: .64 ph: 3.56

residual sugar: 0.28

brix at harvest: 23.5° date harvested: 09.08.19 cases produced: 693

retail price: \$26.00

