



2016 Sunrise Ranch Grenache Blanc



APPELLATION	San Diego County
SOIL	Calcareous residuum weathered from sandstone and shale
VINE AGE	4
ELEVATION	1600 feet
HARVEST	September 27th, 2016
VARIETIES	100% Grenache Blanc
FERMENTATION	Direct to press, native fermentation
AGEING	5 months on gross lees in neutral barrels
ACIDITY	7.3 g/L
PH	3.5
ALCOHOL	13.0%
BOTTLED	March 16th, 2017
PRODUCTION	120 cases

Vineyard Notes

The vineyards at Sunrise Ranch were established in 2012, 20 miles from the Pacific Ocean at an elevation of 1600 feet on Las Posas stony fine sandy loam soils. The trellising consists of California sprawl with 8' X 6' spacing.

Winemaking Notes

Grapes were harvested on September 27th as we watched closely for proper flavor development, with a focus on acid levels for balance. Clusters went straight into the press to minimize skin contact. The pressed juice was transferred into neutral barrels, without settling, where it fermented with native yeast. The wine completed malolactic fermentation naturally, and was left on the lees for 5 months, with no additions other than small amounts of SO₂ at racking before bottling in March 2017.