



2016 BLUE MOUNTAIN GRENACHE BLANC Walla Walla, Washington

Vineyard

Blue Mountain Vineyard is located in the Walla Walla Valley AVA, just a few miles north east of the lovely town of Walla Walla. This silt loam (Loess) site is higher elevated from 1145 to 1265 feet and cooler for optimum growing conditions for Grenache Blanc. This site gives us slower ripening and lets flavors, acid, & brix develop at a balanced rate. A flock of "Babydoll" sheep roam and maintain the vineyard groundcover during the growing season and provide natural fertilization. Currently, sustainable farming methods are mandatory but Blue Mountain is moving towards biodynamic viticulture. All vineyard work and harvest is done by hand.

Winemaking

We dry ice the fruit from vineyard to winery to minimize oxidation and 100% whole cluster pressed upon arrival. This is the first year we've done two different ferments. Ferment #1 was pressing straight to our 348 gallon concrete tank (AKA "ICEMAN"). Ferment #2 was pressed off and put into neutral barrels. Primary fermentation was utilized in both vessels and no ML (malolactic) on our Grenache blanc. All lees were left in barrel to stir every other week to help with mouthfeel and texture (this technique is called batonage). The result is a mineral driven, bright, yet round Grenache blanc.

-Ryan Crane, Juice Master

Tasting Notes

An enticing nose that showcases wet stone, pineapple, lemon peel, starfruit, green apple and a hint of fresh cut grass. This wine brings a nervy sense of acidity, a mouthful of texture that then finishes with stone minerality and salinity. You'll want this beauty with scallops/oysters/halibut cheeks.

Technical Analysis

Appellation: Walla Walla Valley
Varietal Composition: 100% Grenache Blanc
Harvest Dates: September 16th 2016
Alcohol: 12.9%
pH: 3.19
Total Acid: 0.68g/100mL
Cooperages: 60% neutral French oak, 40% concrete
Bottling Date: February 21st 2017
Cases Bottled: 278



• Regular Price: \$20 • Club Price: \$17

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