



2003 GRENACHE BLANC

A BIT OF BACKGROUND

The Grenache grape is widely planted throughout Spain (where it's called Garnacha) and southern France, although plantings are usually the more well-known red wine grape. However, there are several different variations of Grenache - including Grenache Noir, Grenache Gris and Grenache Blanc. The Grenache Blanc grape is a lighter-skinned type and so is used to produce white and rosé wines.

Santa Ynez Valley is gaining recognition as one of the best places in the country for red Grenache wines, but Grenache Blanc wines are still pretty rare. The grapes for the Curran Grenache Blanc come from the Camp 4 Vineyard in the eastern part of Santa Ynez Valley.

WINEMAKING

The grapes were picked at 23.2 Brix and were pressed as soon as they arrived at the winery. The juice was slowly fermented at low temperatures (60 degrees) in stainless steel to preserve its acidity. When fermentation was complete, the wine was racked off its lees. To retain the pure characteristics of the wine and the crisp texture, malolactic fermentation was not allowed.

Alcohol: 13.4%

pH: 3.48

TA: 0.65 g/100ml

Only 250 cases were produced.

TASTING NOTES

Sweet pear and hints of pineapple meld beautifully with the crisp acidity. This dry white wine has a medium body with a long, racy finish. This wine is perfect by itself on a warm summer afternoon or as a superb match for seafood.

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