



One of the most intriguing wines from the Curran Collection is Grenache Blanc. This white wine varietal is part of the trilogy of Grenache cultivars (Grenache, Grenache Gris and Grenache Blanc) that originates from the Priorat/Barcelona region in Spain. It has traditionally been blended with other varietals both in Spain and in France, where it can comprise as much as 50% of Châteauneuf-du-Pape Blanc blends. So rare is it in the United States, that only 25 acres of it are currently planted. We think this will soon change!

The fruit is sourced from Camp 4 Vineyard, on the eastern edge of the Santa Ynez Valley. The grapes were harvested at 24.2 Brix, whole cluster pressed fermented in stainless steel. Because the juice was not allowed to get over 60°F, the fermentation lasted 13 days. Cool, slow fermentations, such as this, protect the volatile esters of a wine and therefore preserve the fruitiness you will find in this Grenache Blanc. Upon dryness, the wine was racked off the lees and SO₂ was added to prevent malolactic fermentation.

Sweet pear and hints of pineapple and tropical flowers meld beautifully with the crisp acidity. Grenache Blanc has a slight similarity to Riesling, without the diesel characteristics. This wine is a perfect patio/picnic wine and pairs well with spicy dishes, such as Thai food. Enjoy!

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