ENCHEVÊTRÉ BLANC

We created this blend to highlight the complexity with which these four Rhône wine varietals—Viognier, Roussanne, Marsanne, and Grenache Blanc —mingle and contribute to each other while maintaining their own personality. Enchevêtré is French for “entangled.”

2024 ENCHEVÊTRÉ BLANC

ava: sb county ***composition:*** viognier, grenache blanc, roussanne, marsanne ***harvested:*** september 2024 ***brix at harvest:*** 24.2°B ***vinification:*** fermented in neutral french oak ***élevage:*** neutral french oak for 10 months ***bottled:*** june 2025 ***cases produced:*** 400 ***release date:*** september 2025 ***ageability:*** 7+ years ***retail price:*** $50

This elegant blend of four Rhône white varietals shows a graceful balance of richness and freshness. Layers of white peach, Meyer lemon, and honeysuckle unfold on a supple, rounded palate, with the neutral barrel influence adding depth and complexity. A versatile food wine, it shines alongside seared scallops, roasted poultry, or fragrant Thai curries.