

# 2025 Estate Grenache Blanc

\$52 750 ML

The 2025 Grenache Blanc opens with lifted aromas of white peach, Meyer lemon, and honeysuckle. Bright yet gently rounded on the palate, it layers crisp green apple and ripe pear over a subtle saline edge. Lively acidity brings freshness and definition, carrying the wine into a clean, polished finish that lingers with delicate floral and mineral notes.

VINTAGE NOTES

A warm, dry winter brought below-average rainfall and an early budbreak in the Santa Ynez Valley, while cool spring weather slowed flowering and vine growth. An unusually mild summer with few significant heat events extended ripening, and intermittent harvest rains demanded careful timing. The vintage produced elegant, balanced wines with vivid aromatics, concentrated flavor, vibrant acidity, and refined structure.

VINEYARD SOURCE

Rideau North lies along Foxen Canyon Road between Koehler and Fess Parker, less than ten miles north of our home estate. Rolling, east-facing hills, native oaks, and a tree-lined creek bed create varied exposures, while the ridge across the road tempers prevailing winds. Warm days and cool nights encourage gradual ripening. Soils shift among sand, clay, loam, and gravel, balancing water retention with drainage, while native lupine, fiddleneck, wild oats, and vetch provide natural cover and nitrogen fixation.

| VINEYARD & HARVEST |                              | CELLAR       |                         | RELEASE    |                   |
|--------------------|------------------------------|--------------|-------------------------|------------|-------------------|
| VINEYARD           | Rideau North                 | FERMENTATION | In stainless steel tank | BOTTLED    | March 2026        |
| AVA                | Santa Ynez Valley            | MLF          | Partial                 | RELEASED   | June 2026         |
| SOIL               | Sand, clay, loam, and gravel | AGING        | 5 mo. • Stainless Steel | PRODUCTION | 150 Cases         |
| CLONE              | 141                          | ALCOHOL      | 13.3%                   | BOTTLE     | 750 mL • Burgundy |
| VARIETALS          |                              | PH / TA      | 3.3 / 4.7 g/L           |            |                   |
| 100%               | Grenache Blanc               |              |                         |            |                   |
| HARVEST            | September 2025               |              |                         |            |                   |

PAIRINGS

With its bright citrus, orchard fruit, and subtle saline minerality, this Grenache Blanc pairs beautifully with grilled shrimp, lemon-herb chicken, or seared scallops. It also complements goat cheese salad, spring vegetable risotto, or pasta with pesto, while creamy Brie or fresh chèvre makes an easy finishing match.