



2019 Dunnigan Hills Grenache blanc, Windmill Vineyard

Our goal with the Grenache Blanc was to explore the textural richness of the variety without losing our trademark Matthiasson freshness and vibrancy that is sometimes missing from Rhone white wines. We whole-cluster pressed the grapes, settled in tank for 24 hours, then fermented and aged the wine for 11 months in neutral barrels. To enhance the broad texture of Grenache blanc we stirred the lees monthly (a traditional winemaking technique called "battonage"). We allowed all of the wine to go through Malo-lactic fermentation. We bottled unfiltered.

The pH is 3.27, the TA is 6.3 g/l, and the alcohol is 12.9%. 124 cases produced.

Showing ripe apples, peaches, mandarin orange, and honey on the nose and through to the palate, the body is fleshy and generous, but finishing very clean with a hint of minerality. It reflects the warmth and sunlight of the variety and where it was grown.

The Vineyard:

Sergio Villanueva farms the Windmill vineyard for the owner Jeff Morgan under our direction and tutelage. He knows every vine practically by name, and carefully nurtures the vineyard with tremendous pride. The Windmill Vineyard is situated on pinkish gravelly alluvial soils in the Dunnigan Hills AVA of Yolo County. It is a hot climate, and the fruit ripens fast, allowing us to harvest ripe fruit at low sugar levels, keeping the alcohol moderate.