



TWOSHEPHERDS

Cool Climate Rhone Wines that Express Their Sense of Place & Vintage

2013 Grenache Blanc, Saarloos Vineyards, Santa Ynez Valley

Release Notes

Two Shepherds is pleased to offer this vineyard designate from Los Olivos, in the Santa Ynez Valley. Grenache Blanc is a wonderful and rare Rhone white varietal, with less than 250 acres planted in California. It has become the flagship single varietal wine from Two Shepherds with a passionate following and press.

The 2013 release shows even more aromatics and layers than previous vintages. This was the first year that concrete was introduced, with 20% fermented and aged in concrete, the remainder fermented in neutral 4+ year old French barrels. As introduced in the 2012 vintage, 20% was aged in stainless, to preserve aromatics.

To enhance the wine and round out its natural acidity, it was aged on the lees, and put through malolactic fermentation. This softens the wine, improving texture and mouth feel. There are no acid or water additions, or yeast inoculation – the wine is a true expression of the vintage and varietal, without manipulation. Bottled unfiltered and unfiltered.

Vintage Notes

Santa Ynez, like most of California, was an early harvest in 2013, not because of excess heat, but an early start, resulting in harvesting 3 weeks earlier than previous vintages. Overall, it was a normal, steady vintage in Los Olivos, with slow gradual ripening and long hang time, harvested early morning at 22.5 brix.

Tasting Notes

The wine is unfiltered, pale straw in color. The nose is an opulent array of orange zest, orange blossom, wet slate, and seashells. As you let it traverse your tongue, the wine is distinctly different on the front, mid and rear palate. It starts with bright notes of white grapefruit, white peach. As the wine rolls across your tongue it bursts with Fuji apple, rich lemon curd, and juicy pear. The wine finishes with mouthwatering, lingering notes of green apple and key lime, with undertones of salinity that will develop more with bottle aging. Wonderfully drinkable now, it will also age and gain minerality and additional complexity with bottle aging and will reward 2-5+ years of cellaring. This is a versatile wine that will pair with many foods, including roast chicken, butternut squash soup, shellfish, and savory salads.

To fully appreciate this wine's aromas and texture, please serve it at a proper temperature of 52-56 degrees, not over chilled. *Please note, this wine is not cold stabilized, and if kept in the refrigerator overnight, may precipitate some tartaric acid crystals in the bottom of the bottle.* The French call these "wine diamonds." They aren't harmful, and are indicative of a wine made in a natural, non-manipulated style.

Technical Notes

- Variety: 100% Grenache Blanc
- Vineyard: Saarloos Vineyard, Santa Ynez Valley
- Brix at harvest: 22.5, Harvest Date: 9/24/2013
- pH 3.24, T.A. 0.6g/100mL
- Fermentation: Concrete and Neutral oak barrel, Native yeast and malolactic
- Aging: 60% in neutral oak, 20% concrete, 20% stainless, 7 months. Aged on lees 4 months
- Alcohol: 13.1%
- Case Production: 200 (12 bottle) cases
- Winemaker – William Allen
- Release date: Nov 2014
- Suggested Retail: \$25 750ml, available direct and at select Bay area retail and restaurants

www.twoshepherds.com



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