

2022

RESERVE GRENACHE BLANC

Heart Hill Vineyard, Paso Robles

100% Grenache Blanc



VINEYARD

The 2022 vintage will likely go down as one of the most challenging vintages in the last 20 years. Much like the 2021 vintage, a dry winter (our third year of drought) was followed by a cool spring and relatively moderate summer. However, an intense 10-day heatwave in August accelerated ripening and led to an early harvest where everything had to come in at once. Harvest began on September 1st and finished on September 23rd, making for our earliest and fastest harvest since 2009. Grenache Blanc thrives in warmer vintages and large vine canopies protected the grapes from sun damage. We hand harvested our Grenache Blanc grapes at ideal ripeness on September 13th- about a month earlier than normal.

WINEMAKING

We whole-cluster pressed the grapes and transferred the aromatic, golden juice into a mix of oak barrels and oak puncheons for fermentation. Our Winemaker stirred each of the oak barrels by hand every two weeks to incorporate the lees, enhance creaminess and add complexity. A few barrels also went through malolactic fermentation, offering a nice contrast to this wine's naturally high acidity. We aged the wine in barrels for 10 months before bottling in July of 2023. The result is a rich and evolved wine with fresh, clean acidity balanced by rich flavors of lemon meringue, honeyed citrus and pie crust.

WINEMAKER	Patrick Muran
CLONES	Field Select
BLOCKS	HH1
AVERAGE BRIX	24.1°
pH/TA	3.1/6.7 g/L
ALCOHOL	13.7%
AVERAGE YIELD	2.9 tons/acre
BARREL AGING	10 months
COOPERAGE	30% new French oak

NINER
WINE ESTATES