

2023

RESERVE GRENACHE BLANC

Heart Hill Vineyard, Paso Robles

100% Grenache Blanc



VINEYARD

The 2023 vintage was long and cool and has been hailed by many local growers as one of the best vintages of the decade. The growing season started with a definitive end to three years of drought. We received 28 inches of rain over the winter with a series of storms that caused memorable flooding in the county. A cool spring delayed bud break across all varieties and was followed by a foggy and temperate summer with very few days above 80 degrees. The grapes ripened slowly, and we received some late-season heat, giving us the kick we needed to get to perfect ripeness. The long growing season lent itself to higher acidity, more complex and elegant flavors, and good ageability in our wines. We hand-picked our 1-acre block of Grenache Blanc on the evening of October 9th.

WINEMAKING

We whole-cluster pressed the grapes and guided the golden, aromatic juice into a mix of vessels: 40% concrete tanks, 40% neutral oak puncheons, and 20% new French oak barrels. A yeast isolated from the Champagne region of France carried out fermentation across all formats, with each vessel highlighting unique attributes we love in Grenache Blanc. Concrete accentuated fresh aromatics and minerality, the neutral puncheons contributed a soft, layered texture, and the new oak brought a subtle lift of vanilla. A few barrels underwent malolactic fermentation, adding a creamy counterpoint to the variety's naturally high acidity. The wine then remained in its respective vessels for 10 months of aging before being gently filtered and bottled. The result is a Grenache Blanc with expressive flavors of white peach, gooseberry, and lemon custard, framed by a silky mouthfeel and a long, graceful finish.

WINEMAKER	Patrick Muran
CLONES	Field Select
BLOCKS	H1
AVERAGE BRIX	24.3°
pH/TA	3.36/5.4 g/L
ALCOHOL	14.1%
AVERAGE YIELD	3.5 tons/acre
BARREL AGING	10 months
COOPERAGE	20% New French Oak, 40% Concrete, 40% Neutral Oak