

2024

LATE HARVEST GRENACHE BLANC

Heart Hill Vineyard, Paso Robles
500 ml · 100% Grenache Blanc



VINEYARD

2024 was a warm vintage at Heart Hill Vineyard in Paso Robles, defined by long, dry days and cool nights. Minimal rainfall during the winter was followed by a relatively cool spring with a steady bloom and excellent fruit set. A late September heat spike pushed sugar levels higher than usual and offered us a rare opportunity to make a 'late harvest', sweet wine from our Grenache Blanc grapes. We hand-picked the fruit from a single vineyard block on October 10th at 30 Brix.

WINEMAKING

We whole-cluster pressed the grapes and racked the golden, aromatic juice into large 500-liter neutral French Oak puncheons for native fermentation. We stopped the fermentation early while the wine was at a perfect balance point of sweetness and acidity, creating a delicious late harvest wine. We then transferred the wine to neutral French oak barrels to age for 10 months. We bottled the wine and the result is a sweet Grenache Blanc with expressive flavors of baked apple, mandarin, dried lemon and vanilla. This wine will pair exceptionally with your holiday cheeseplates! Drink now-2030.

WINEMAKER	Patrick Muran
CLONE	Field Blend
BLOCK	H1
AVERAGE BRIX	29.3°
pH/TA	3/6.4 g/L
ALCOHOL	13.1%
AVERAGE YIELD	0.7 tons/acre
BARREL AGING	10 months
COOPERAGE	100% New French oak