



# BETHEL RD

WINERY

2020

## GRENACHE BLANC



APPELLATION: Templeton Gap, Paso Robles, California

ABV: 14.6%

TOTAL ACIDITY: 0.51 g/100ml

pH: 3.39

RS: 0.08%

GRAPES: Organically grown and hand-harvested. Sourced from Whale Rock Vineyard

PROCESSING: Hand-fed destemmer, gentle 1.4 bar membrane pressing

FERMENT: Ossia yeast to accent fruitiness

AGING: 100% fermented and 10 months aged in concrete Egg

BOTTLING: 112 cases produced

AROMA: Aromas of white peach, Asian pear and mandarin orange fill the glass.

PALATE: Balanced acidity and a lengthy finish accentuate the kiwi and nectarine flavors with fragrant, perfume like aromas.

PAIRINGS: Herb rubbed chicken, pork chop, served with fennel or apples

HARVEST NOTES: 2020 - that might be enough said! Everything about this year has been unforeseeable. Luckily the grapes were somewhat immune. Spring was on time with very little threat or damage from frost followed by a long and moderate growing season. We did get a hot spell that reduced the grapes on the vine and some areas struggled. Worse were the fires that caused smoke to hang in the air for days. We were extremely worried about a potentially memorable vintage ruined by smoke taint. We tested everything and are confident we dodged a bullet. Whew! Look forward to full bodied reds and aromatic whites.

Smooth & Delicious, made from organic grapes.

