



One of the most intriguing wines from the Curran Collection is Grenache Blanc. This white wine varietal is part of the trilogy of Grenache cultivars (Grenache, Grenache Gris and Grenache Blanc) that originates from the Priorat/Barcelona region in Spain. It has traditionally been blended with other varietals both in Spain and in France, where it can comprise as much as 50% of Châteauneuf-du-Pape Blanc blends. Although widely planted in France and Spain, Grenache Blanc is relatively rare in the United States, with fewer than 100 acres planted nationwide.

The grapes are sourced from Camp 4 Vineyard, which is located in the warmer eastern edge of the Santa Ynez Valley, allowing the fruit to ripen to perfection. Upon delivery to the winery, the grapes were whole cluster pressed and then immediately placed into stainless steel tanks for fermentation. Temperatures were maintained at 60°F during the long fermentation to preserve the volatile esters of the wine and give the wine the crisp, fresh fruit profile desired. Malolactic fermentation was inhibited to showcase the true varietal characteristics of Grenache Blanc.

"The opening scents of fresh white Spring blossoms (elder flower) hint at the pleasures to come. This wonderful aromatic overture leads you to a bright, vibrant, refreshing pale straw wine, bursting with exuberant fruit and just a touch of vanilla. The exquisite balance of acids and fruit combine with the lingering vibrant freshness and leave you craving a second glass. In summary, a triumph of winemaking from such an unusual varietal. In short – Spring in a Glass."

Tasting notes compliments of John Dunnill, proprietor Morgine Vins, Chatel, France