

# GRENACHE BLANC

## 2022 GRENACHE BLANC

After hand-harvesting, we gently whole cluster pressed the grapes to avoid any extraction of harsh tannins from the skins. After a 24 hour cold settle in tank, 91% of the juice was barreled down into neutral French oak barrels and the remaining 9% was moved to a concrete tank for fermentation and aging. The barrel and tank components were combined after 5 months of aging.

The 2022 Grenache Blanc greets you with enticing notes of lime zest, crushed limestone, and kiwi, creating a refreshing and vibrant aromatic profile. On the palate, this wine presents itself with a delightful crispness, offering flavors of white nectarine, complemented by a refreshing salinity that emerges mid-palate. The finish reveals nutmeg and an almond finish, providing a nuanced complexity to the wine. The 2022 Grenache Blanc is a perfect companion for seafood dishes due to its enticing salinity. It pairs exceptionally well with grilled fish tacos featuring mango salsa, mussels, and milder versions of biryani with sweet chutney.



**APPELLATION**  
Santa Ynez Valley

**COMPOSITION**  
100% Grenache Blanc

**PRODUCTION**  
290 cases




**ALCOHOL**  
14.7%

**VINEYARD BLOCKS**  
Zaca Block

**AGING**  
5 months in Neutral  
Oak (91%) &  
Concrete (9%)

### **WINEMAKING AND VINEYARD TEAM**

*Kristin, Agustin, Ruben, Randy, Ramirez & Marlisa*

 ZACA MESA WINERY  
 @ZACAMESAWINERY  
 @ZACAMESA



6905 FOXEN CANYON RD  
LOS OLIVOS, CA 93441  
(805) 688-9339  
INFO@ZACAMESA.COM  
WWW.ZACAMESA.COM