DASHE
CELLARS

2015 Grenache Blanc, Sierra Foothills, Monarch Mine Vineyard

History

Made from vines grown on the Monarch Mine vineyard, an old mining site almost 3000 feet up in the North-West foothills of the Sierra Nevada Mountains. With its extremely steep slopes and bright red, rocky soil, the Monarch Mine vineyard is an ideal site to grow this rare grape varietal. The high altitude and cooler climate allow the grapes to mature while keeping a bright acidity—an essential component for the creation of lively white wines.

Production

The cool nights of the 2015 vintage produced perfectly balanced fruit, with a minerality and acid structure that we loved from the beginning. We picked the fruit early in the morning, to keep the fruit cold, and drove as quickly as possible to the winery for pressing. At the winery, we gently pressed the fruit for over two hours in order to intensify the fruit flavors without extracting any harsh seed tannin.

After pressing, the juice was allowed to settle prior to being racked into a small stainless steel tank. After almost five days, the fermentation began and we transferred 1/2 of the wine to 1-year-old French oak barrels for barrel fermentation. The barrel-fermented wines showed great complexity and developed a thick, velvety texture. The remainder of the wine was fermented in tank, to keep the fresh fruit flavors untouched by oak. After fermentation was complete, we finished aging in a stainless steel tank until bottling the wine in late February.

Production Notes :

Varietals
100% Grenache Blanc

Appellation
Sierra Foothills

Alcohol
14.1 % by vol.

Production
113 cases, 750ml

Release date
May 1st, 2016

Suggested Retail Price
$22/bottle 750ml

Tasting Notes :

Color : Bright, honey colored gold.

Aroma : Grapefruit, mineral, lychee, and pear.

Taste : Great structure, with an extremely smooth, lush mouthfeel, balanced by crisp acidity. Flavors of pear, grapefruit, honey, and minerals.