

# VINTAGE COWBOY WINERY

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## 2019 GRENACHE BLANC

The aromas burst with green fruit and bright citrus notes including green apple, unripe mango, lime zest and white peach. The palate leads to lean herbal notes of green almond, hints of cumin and salty minerals that pair with a wide variety of foods. This refreshing Grenache Blanc can handle being served cooler than normal to compliment a hot summer day or pairs well with anything from fresh fish and garlic chicken to rich meats like lamb or braised short ribs.

## VINEYARDS

Vintage Cowboy Winery was inspired by our family heritage of cowboys, western lifestyle, and our love for ranching in San Luis Obispo County. We believe in cowboy values and keeping the western way of life alive. Vintage Cowboy is a family owned and operated winery.

For five generations the Arnold family has lived and worked on the original ranch land in San Luis Obispo County, CA , raising beef cattle, horses, and farming a variety of crops. We planted our 32 acre vineyard in 1995. The vineyard sits beneath the Santa Lucia Mountain Range about 14 miles from the Pacific ocean where it benefits from the coastal influence coming through the mountain passes. Our terrior is roughly 10 miles from the Edna Valley AVA and about 35 miles Southeast of the Paso Robles AVA which creates an extreme temperature fluctuation during the growing season resulting in uniquely flavorful wines.

## WINEMAKER'S NOTES

These grapes were hand-picked, de-stemmed and cold-soaked on the skins to extract bright aromatics and crisp flavors true to this varietal. We used all free-run juice and fermented in stainless steel tanks to produce a clean food-friendly Grenache Blanc.

## TECHNICAL NOTES

*variety:* GRENACHE BLANC

*appellation:* EDNA VALLEY

*alcohol:* 13.5%

*brix at harvest:* 22.5°

*date harvested:* 10.23.19

*fermentation/aging:*

100% STAINLESS STEEL

