2022 Grenache Blanc- Ceja Farms Vineyard

Price: $35.00; Crew Pricing: $31.50; Skipper Pricing: $28.00

Awards: Gold Medal- 2023 Sonoma County Harvest Fair | 89 Pts Wine Enthusiast

Vineyard: Ceja Farms | Owner: Jesus Ceja | Topography: Valley Floor | Soil Type: Mixture between sandy clay and rocky loams:

Vineyard Notes: Since 2021 We have had the privilege to work with Jesus Ceja and his Grenache Blanc from the Ceja Farms vineyard. Planted in 2002 on an ancient riverbed, this one-acre block is located between a natural break in the south-eastern edge of the Sonoma Mountain range and the western edge of the Sonoma Valley. This location enables the fruit grown here to receive the benefits of long hours of consistent sun exposure in addition to the cool afternoon wind from the Pacific Ocean. These conditions allow the fruit to experience longer than normal growing seasons and produce fully ripe flavors all while retaining a balanced natural acidity and sense of minerality that have become the two trademarks of the vineyard.

Winemakers Notes:

The 2022 Ceja Farms Grenache Blanc is a wine that is a culmination of several different multi-vintage winemaking experiments and delivers on the adage that "Grenache Blanc delivers on what Chardonnay promises". Upon arrival at the winery, the fruit was gently pressed and barrel fermented in neutral barrels under a combination of different yeasts to introduce additional layers of complexity. After fermentation was complete, the wine was racked off its lees and left to age in neutral 500L puncheons for an additional 7 months until bottling.

This wine is the embodiment of the summertime energy in a glass. In the glass this wine first offers a bouquet of citrus and stone fruits, minerals, and hints of dried herbs, brioche and white flowers. As the wine continues to develop, the fruit notes become more defined and concentrate in a medley of peaches, melons and pomelos. On the palate this dry wine has a mouth-filling texture and weight that is elegantly balanced by its acidity which leads to a long finish that is carried by hints of salinity and limes. Although this wine is perfect on its own, this wine is a food lovers' wine and can pair with anything from miso infused salmon, to Ahi Tuna Poke to Mediterranean Chicken. Drink Now-2037

104 cases produced.