

2024 GRENACHE BLANC



KLINKER BRICK WINERY

Appellation

Lodi

Growing Philosophy

Grenache Blanc is a tangible example of the Klinker Brick philosophy to question, re-examine and challenge the status quo. In the pursuit of world class winemaking, we embrace the lessons of the past but are not shackled to old tradition. Our Grenache Blanc is a bold statement that at Klinker Brick, we let terroir and climate dictate production rather than consumer data and

Vineyard Highlights

Under the Sea Vineyard - The Under the Sea Vineyard is located in the San Joaquin Delta just west of Lodi. It was grafted from Pinot Gris to Grenache Blanc in 2011 by the Ripken family, who has a rich history of growing unique varietals in the Lodi region. Appropriately named, the “Under the Sea Vineyard” sits 13ft below sea level incredibly uncommon for the majority of vineyards, but ideal for growing varietals such as Grenache Blanc. This uniquely prized vineyard site produced the first wine in the history of Lodi to grace the Top 100 Wines of the World list in the Wine Spectator in 2020.

Vintage Notes

2024 delivered an ideal climate and near-perfect growing conditions for spectacular fruit. Early winter rains gave way to an on-time bud break, followed by an exemplary balance of warm days and cool nights which encouraged slow, even ripening. The harvest unfolded steadily from August through October, bringing exceptional quality fruit into the winery.

Winemaking

The grapes are whole cluster pressed, then fermented between 50- 53 degrees F in stainless steel tanks. With a cold and slow fermentation process that lasted up to 35 days we had the finished wine sit on its lees for an additional 21 days before racking to enhance the mouthfeel. Malolactic fermentation was not encouraged as to keep some crispness on the palate.

Taste

Most commonly found in Rhone wine blends, our Grenache Blanc exhibits aromas of lemon and lychee on the nose. Crisp and bright on the palate with a hint of peach that leads into a silky smooth finish.



Vital Statistics

Production 900 cases

Alcohol 12.9%

PH 2.93

TA 5.7 g/L

