

2022 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 market trends.

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

The 2022 growing season began with ideal weather conditions complete with early rains followed by a crisp spring and warm summer. As a result, grape clusters were smaller with more concentration of flavors along with fantastic acidity. The portion of Albarino designated for our sparkling white wine was the first fruit to be harvested on August 6th. Just a few days later, we began harvesting Zinfandel fruit which came in slightly earlier than initially expected. The region experienced a mild heat wave towards the end of the season creating some urgency to get select varietals into the winery and crushed with no delay. Thankfully, all varietals were brought in with top quality marks and fermentation is coming along nicely. Harvest continued into November this year, at which point we harvested our final varietals, Cabernet Sauvignon and Dolcetto.

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 1200 cases

Alcohol 13.4%

PH 2.83

TA 6.5 g/L

