

# 2023 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 2023 harvest stands out as a unique chapter in our records! Unfolding over one of the lengthiest seasons in decades, our harvesting journey commenced in early August. This year, marked by its mild climate, presented fewer heat spikes in comparison to previous years. These spikes play a crucial role in elevating the sugar content of the berries to the optimal level for harvesting. In the absence of intense heat spikes, our harvest season extended gracefully until mid-November.

Despite the elongated timeline, there's a silver lining to this mild climate. The combination of gentle heat and cool nights worked harmoniously to facilitate a slow ripening of the fruit. This unhurried process, in turn, contributed to a concentration of flavors and color in our wines.

## 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** 13.8%

**PH** 2.84

**TA** 6.4 g/L

