

We use a concrete egg shaped tank to ferment and age the Grenache Blanc in this blend. The premise is that with the egg shape and the earth's gravitation rotation, it creates a vortex inside the egg that stirs the lees on a constant basis as it ages. We feel the egg keeps the fruit bright, adds a creaminess to the wine and brings out the minerality found in the Camp 4 Vineyard. Two polar opposite vineyards that are attracted to each other.

The fruit was whole cluster pressed, 30% of the Grenache Blanc into concrete egg. The remaining wine went into 30% new and neutral 300 litre French oak barrels where it was aged for 12 months.



2017 The First Date

60% Grenache Blanc / 40% Roussanne

Rhône White Blend

Camp 4 Vineyard Grenache Blanc Santa Ynez

Stagecoach Vineyard Roussanne Napa

California

15% Alc

JEB DUNNUCK 94 Pts