Jeff Cohn Cohn Cohn

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.



60% Grenache Blanc / 40% Roussanne

Rhône White Blend 15% Alc

Camp 4 Vineyard Grenache Blanc Santa Ynez Stagecoach Vineyard Roussanne Napa Valley

A beautiful light golden color, blend has an explosive nose of peach and dried apricot, lemon/lime zest, mineral and white flowers. It's a rich, opulently full-bodied wine that showcases dried apricots and peaches, Margarita mix, toasted brioche and fresh vanilla bean. What makes this wine, so intriguing is the mineral back bone that keeps the wine fresh and lively, but lush and seductive.

"The start of something special, your heart pounds; the spark of a new romance. You never know unless you go on that first date".

JEB DUNNUCK 94 Pts

"Beautifully done, offering pure, precise notes of orange blossom, pineapple, honeysuckle, and white flowers. Rich and textured, yet elegant and finesse-driven as well as perfectly balanced."

