



Jeff Cohn
CELLARS 

Each vineyard was picked separately and 100% whole-cluster pressed then drained to stainless steel tanks to settle. Both primary and secondary (malolactic) fermentations occurred in barrel and concrete.

35% of the Grenache Blanc went into a concrete egg, the premise is with the egg shape and the earth's gravitation rotation, a vortex is created 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. The remaining Grenache Blanc

and the Roussanne went into 100% new French oak while the Viognier was all neutral French oak. The wine was aged for 11 months.

2022 Les Inséparables

43% Grenache Blanc, 30% Roussanne, 27% Viognier
Rhône White Blend 14% Alc

Camp 4 Vineyard Grenache Blanc Santa Ynez
Adelaida Vineyard Roussanne Paso Robles
Stagecoach Vineyard® Viognier Napa Valley

Medium light gold color, with aromatics of apricot, peach, and Bosc pear, vanilla bean, cinnamon and just a touch of minerality (Petrichor) that really give the wine pinpoint focus and lift. The palate is very giving and luxurious while showcasing both dried peach and apricots, but a touch of lime that brings freshness to the mid-palate that is both sensual and exotic to a lengthy finish.

