

# SOLO NOSTRO



*Raga*  
GRENACHE BLANC

Dry Creek Valley • Sonoma County

## TECHNICAL NOTES

### HARVEST DATES

Clairette Blanche..... 09/08/22  
Grenache Blanc..... 09/15/22

### BLEND

Clairette Blanche..... 10%  
Grenache Blanc..... 90%

AlcV..... 13.7%  
pH..... 3.26  
TA..... 6.7 g/L

CASE QTY - Limited Availability

WINEMAKER - Ted Seghesio

RETAIL - \$30/btl

## THE VINEYARDS

Our Grenache Blanc is grown on the Southern border of Dry Creek Valley, where foggy mornings and warm days provide ideal shifts in diurnal rhythms that are favorable for this late-ripening cultivar.

The Clairette Blanche, also grown in the Dry Creek Valley, is another Rhône varietal that adds a complex stone fruit typicity.

## THE VINTAGE

Grenache Blanc is built to withstand the elements and 2022 was no exception. After coming off of a drought year in 2021, this vintage sailed through considerable Winter rainfall, a mild Summer, and 110°F heat spikes at the start of harvest. As one of the thickest-skinned cultivars, this makes it one of the rare white wines that benefits from time in the bottle.

## THE WINEMAKING

Elevage, or “raising the wine” in our new concrete Amphora fermenter, lends textural richness. to the At harvest, the fruit was gently whole cluster pressed and slowly fermented at cooler temperatures (58°F) to enhance the development of its luscious texture and vibrant energy. Aged on primary lees 6 months prior to bottling.

## THE WINE

The Amphora’s influence offers a backbone of steely minerality and textural elegance, providing the perfect counterbalance with Meyer lemon and baked pear tartlette varietal markers.