



TV Celedon, Grenache Blanc, Beeswax Vineyard, 2008
Total cases produced: 242 cases produced- 20 in kegs
Release Date: April 1, 2009

Technical Data:

Harvest: October 17, 2008
24.6 Brix
3.10 ph
.79 TA

Vineyards: Beeswax Vineyard, Arroyo Seco, Monterey, 100 %
Biodynamically Farmed Vineyard is on the Eastern
Slope of Santa Lucia Mountains. Very cool. In 2008
fruit was more yellow/ripe facilitated by leaf pulling.

Vinification: Whole cluster to basket press; racked to barrel
Very low juice yield;
Montrachet & Cy3079 yeast strains
No malolactic
Lees stirred during aging
Sterile filtered

Aging: 100% neutral barrels for six months.with lees stirring
About twelve stirs total

Statistics: Alcohol 14.5%
6 grams acid
PH 3.17

Blend: 100% Grenache Blanc

Tasting notes and food pairings: Reminiscent of a great white Rhone style; the wine is very rich and full on the pallet; aromas of fresh white peach; dry and supple. High toned fruit with a rich middle palate. A minerally aromatic prevails due to the warm vintage. This vintage tastes a bright and fresh, due to the lack of malolactic fermentation. A racey style with the new appellation which is cooler climate and biodynamically farmed. Oysters and shellfish cry out to accompany this wine- summer or winter.