

Le Mistral

2017 Grenache Blanc

The name, Le Mistral, comes from the name for the winds of the Rhône Valley in France, where blustery afternoons cool vineyards quickly and produce similar flavors in their native varieties like Syrah and Grenache. We are proud to farm the Le Mistral Vineyard in a sustainable way. This combines the best management practices from other farming systems, like organic and biodynamic, to positively impact the bottom line, environment, and society.

Appellation: Arroyo Seco

Vineyard: Mission Ranch Vineyard

Composition: 100% Grenache Blanc

Aging: Stainless Steel

Production: 246 cases

Alc. by Vol.: 14.2%

pH: 3.32

TA: 5.7

Best to Drink: Now through 2022

We're excited to present our first vintage of Grenache Blanc from our vineyards in Arroyo Seco, and boy do we love it. This beautifully fragrant wine presents luscious notes of roses, Bartlett pear, and orange blossom. Though the aromas are quite sweet, the palate is dry and crisp with layers of honeydew melon, rich Arroyo Seco minerality, and a hint of English cucumber. As our Wine Educators say, "I just want to take a bath in this."

Harvested on 10/4 from Mission Ranch Vineyard in Arroyo Seco. This was the first crop from this vineyard after being replanted, same as our Pet-Nat. The grapes were lightly pressed and the juice was sent to tank to be chilled at 50F for 48 hours. Afterwards, it was clean racked to new tank for fermentation using BA11 yeast. The fermentation was cold and slow to preserve aromatics, lasting 40 days. Once dry, the wine was racked to a clean tank until bottling on 1/11/18.

*Produced and bottled by Folktale Winery & Vineyards
in Carmel, California*

