

# Le Mistral

## 2018 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 varietals 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: Monterey County

Vineyard: Mission Ranch Vineyard

Composition: 100% Grenache Blanc

Fermentation: Stainless Steel for 35 days

Aging: Stainless Steel for 3 months

Production: 194 cases

Alc. by Vol.: 13.5%

pH: 3.23

TA: 6.39

Best to Drink: Now through 2023

We're excited to present our second vintage of Grenache Blanc from our vineyards in Arroyo Seco, and boy do we love it. Soft and delicate, this Grenache Blanc reveals its elegant layers as it opens with notes of dried rose petals, lychee, and strawberry, followed by deeper flavors of honeydew melon and ripe stone fruit and a gentle, warming finish. 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, the grapes were then 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 35 days. Once dry, the wine was racked to a clean tank until bottling.

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

