



GREYSCALE
WINES

2008
Napa Valley
CUVÉE BLANC
White Wine

TASTING NOTES

Our goal was to produce a wine similar to Bordeaux Blanc. Marsanne was added to oak-fermented Sauvignon Blanc, producing a complex, serious food wine. Subtle honey and sweet melon aromas complement the lush, creamy, and nutty tastes followed by an underlying acidity that freshens up the lingering finish. Just as on the nose, the subtle toasty oak notes give the wine multiple dimensions. Enjoy now or cellar for 3-5 years.

WINEMAKING NOTES

75% of the Sauvignon Blanc was fermented in a new French oak barrel where it underwent partial malolactic fermentation (50%). It spent a total of 15 months in oak, 8 of those in new oak, with constant lees contact. The lees were stirred every 2 weeks for about 10 months. This process keeps the wine fresh as well as creating additional depth and complexity, especially on the finish. The remaining Sauvignon Blanc was aged in stainless steel, allowing the crisp, fresh fruit component to emerge. Marsanne was added to provide a richness, along with floral and honey notes.

BOTTLING

Date: March, 2010
Alcohol: 14.1%
PH: 3.46
Total Acidity: 6.8g/L

Released: September 1, 2010

GALLERON ROAD VINEYARD

Located in Rutherford, in the heart of the Napa Valley, the vineyard soils are a mosaic of gravelly loam and sand along with volcanic and marine sediments that provide excellent drainage. The wines display crisp citrus notes of grapefruit and lemon-lime, combined with minerality and herbaceous hints.

FRUIT/VINEYARD

88% Sauvignon Blanc (Galleron Road Vineyard)
12% Marsanne

HARVEST

Harvest Date: September 2, 2008
Brix: 24.2
PH: 3.32
Total Acidity: 7.3g/L

*“Wine is neither black nor white.
It’s always shades of grey”*



ABOUT GREYSCALE WINES

“Making wine is living our dream. Growing up with a family vineyard, avidly collecting wines for years, wine tasting in Bordeaux, and developing a curiosity about winemaking inspired us to create our own wine. In 2009, we met Kian Tavakoli, former winemaker at Clos duVal, who has helped us create small lots of premium Bordeaux style wines.”

Jean & Larry Rowe
Proprietors

ABOUT THE WINEMAKER KIAN TAVAKOLI

With over 15 years of winemaking, operations and viticultural experience, Kian Tavakoli brings a stellar combination of sensory and production skills to Greyscale Wines. Having graduated with a degree in enology from UC Davis in 1992, Kian spent 4 years learning cabernet wine-making at Opus One before he became winemaker at Clos Du Val where he ran their red wine program including the highly acclaimed reserve bottlings. Kian’s passion for Bordeaux style wines is the perfect complement to our Greyscale family wine philosophy.



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