



2016
Napa Valley
CUVÉE BLANC

TASTING NOTES

Semillon was added to oak- and stainless steel-fermented Sauvignon Blanc, producing a complex and refreshing wine. The wine has a brilliant pale straw color, lively nose of fresh melon, and subtle gooseberry notes. On entry, the wine expands in the palette where zesty citrus stars with hints of melon and apricots. The wine has a long finish with a slight touch of marzipan. Age-worthy, this wine makes a lovely partner to oysters, seafood, and asian cuisine. Enjoy now or cellar for up to 3-5 years.

WINEMAKING NOTES

60% of the Sauvignon Blanc was fermented in a neutral barrel. The remaining Sauvignon Blanc was fermented in stainless steel, allowing the crisp, fresh fruit component to emerge. The two wines were combined, spending a total of 15 months in oak (35% new French oak; 65% once used) with constant lees contact. The lees were stirred every 2-3 weeks for about 10 months. This process keeps the wine fresh as well as creating additional depth and complexity, especially on the finish. Semillon was added to provide a richness, along with honey and toasty notes. This blending took place right before bottling.

BOTTLING

Date: April 23, 2018
Alcohol: 14.7%
pH: 3.23
Total Acidity: 7.2g/L

Released: September 1, 2018

DALLA GASPERINA VINEYARD

This vineyard, which is located in the heart of Napa Valley in Rutherford, has soils that 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.

BLEND

95% Sauvignon Blanc (Dalla Gasperina Vineyard)
5% Semillon

HARVEST

Harvest Date: August 22, 2016

Brix: 23.8

pH: 3.29

Total Acidity: 5.0g/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 2006, 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 25 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. We are pleased that he has been our only winemaker since we started in 2008.



www.greyscalewines.com