

Robert Foley

VINEYARDS



2013 WHITE WINE

This is a classic Rhone-variety blend combining 45% Grenache Blanc, 30% Roussanne, and 25% Marsanne, vinified without the use of oak.

The aromas suggest a bouquet of honeysuckle, jasmine and citrus blossoms. The mid-palate feels like a flood of honeyed white fig carried by natural grape acidity. The purity of fruit carries long in the lingering finish. Best experienced slightly chilled.

It is vinified in stainless steel, settled, clarified and bottled young and crisp. The wine is then bottle aged for 18 months before release. It never saw an oak barrel and its acidity has been preserved by preventing malolactic fermentation. The resulting wine is crisp and delicate and focused entirely on the character of the fruit.

SPECIFICATIONS

Wine: 2013 White Wine
Appellation: California
Variety: Grenache Blanc, Roussanne, Marsanne
Harvest: Hand picked September 2013
Vinification: 20-day fermentation, Stainless Steel tanks
Alcohol: 14.2%
Bottled: February 14
Production: 400 cases
Winemaker: Bob Foley
Retail price: \$28