

# Robert Foley

## VINEYARDS

---

---



### 2014 WHITE WINE

Our second vintage of this classic Rhone-variety blend combines 50% Grenache Blanc, 45% Roussanne, and 5% Marsanne, and is again 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: 2014 White Wine

Appellation: California

Variety: Grenache Blanc, Roussanne, Marsanne

Harvest: Hand picked September 2014

Vinification: 20-day fermentation, Stainless Steel tanks

Alcohol: 14.2%

Bottled: February 2015

Production: 400 cases

Winemaker: Bob Foley

Retail price: \$28