

VILLA CREEK

paso robles

White, 2014



BLEND 85% Grenache Blanc, 15% Roussanne

HARVEST September 9, 2014

BOTTLED April 22, 2015

VINEYARDS James Berry
farming/soil organic, not certified/thin layer of topsoil
over limestone seabed
Gibbs
sustainable/Monterey shale, calcareous

THE 2014 VINTAGE

After a very cold, very dry winter, we were doused with just enough rain in March, to get the cover crop growing in the vineyard only to be quickly knocked down to prepare for a hot dry summer. Summer started early with consistently high temperatures that persisted through harvest. The last grapes were picked early October, almost a month earlier than normal. Bright acidity and concentration will be the hallmarks of this vintage.

VINIFICATION

After a careful cluster sort, the Gibbs Grenache Blanc was bladder pressed into a concrete tank for native fermentation. The Roussanne was cluster sorted then pressed into neutral puncheons for native fermentation. The Roussanne was stopped halfway through malolactic fermentation.

TASTING NOTES

This wine shimmers like the golden barley on our mid summer hillsides. A crisp snap of freshly sliced Hauer Pippins and Bosc pears greets you as you swirl and sniff this wine in your glass. The complex palate takes you on a ride from candied pineapple and honeydew melon, to pear blossoms with a hint of vanilla and cinnamon. The slight brininess at the end makes you crave the sea. Kumamoto oysters with Grenache Blanc Granita would be lovely. With all its complexity, take this one out for a few years. Drink 2015 through 2020.

REVIEW

“Light yellow. High-pitched aromas of Meyer lemon and green apple are complemented by deeper suggestions of honey and dried fig. Racy and linear on entry, then fleshier in the middle, offering juicy lemon curd and pear flavors underscored by a dusty mineral quality. Closes with very good energy and cut, leaving a bitter citrus pith note behind.”

91 Points - Josh Reynolds - Vinous Media