

# VILLA CREEK



*White, 2015*

**BLEND**

95% Grenache Blanc  
5% Roussanne

**HARVEST**

October, 1 2015

**BOTTLED**

February, 19th 2016

**VINEYARDS farming/soil**

GV2: sustainable/monterey shale calcareous  
James Berry: sustainable/thin layer of  
topsoil over limestone seabed

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## 2015 VINTAGE

2015 was an atypical growing season that started with nearly 5 inches of rain in December. The warm winter with average rainfall inspired an early bud break. The dreaded March frost was a huge set back especially in Syrah blocks across the west side. Perfect clusters were few and far between with some vineyards showing severe shatter and irregular berry size. Summer was mild with a few hot spells and 2" of rain mid July. A long mild fall extended harvest into October. Wines will be in shorter supply, especially Syrah based wines, but quality will be excellent.

## VINIFICATION

After a careful cluster sort, the grapes were pressed into a concrete tank and neutral barriques where they rested for 4 months.

## TASTING NOTES

Gibbs Vineyard (also know as GV2) has become an important vineyard source in Paso Robles' Willow Creek district. Our Grenache Blanc block sits atop a picturesque saddle at one of the highest points on this vineyard. Like its red cousin, Grenache Blanc loves Paso's limestone hillsides, and no matter the vintage, its yields are generous in quantity and flavor. Grenache Blanc is the go to white in the southern part of the Rhone Valley. It is on the rise as a white wine staple with its super cool aromatics and complexity and is a great option for you red-wine-only folks.

This one is a blend of GV2 Grenache Blanc fermented in concrete kissed with a bit of James Berry Roussanne from a neutral barrique. It begins with captivating aromas of lemon coolers, freshly sliced apples and ash. This wine is all about texture though not in a cloying way. It is fresh and snappy with quince, apples, minerals and grass. It is most definitely a wine for summer but hold onto a bottle or two. Grenache Blanc holds nicely in the cellar. Drink 2016-2021.