



TWOSHEPHERDS

Making Unique Rhone Wines that Express Their Sense of Place

2011 Grenache Blanc, Saarloos Vineyards, Santa Ynez Valley

Grenache Blanc is a wonderful Rhone white varietal, bright and refreshing, with excellent acidity. To enhance the wine and enhance its natural acidity, it was fermented and aged in neutral oak barrels (barrels used more than four years), on the lees. This imparts no oak qualities, but softens the wine and enhances its texture and mouth feel, making it both refreshing and complex. We are very pleased to offer this vineyard designate from Los Olivos.

The Chronicle recommends Two Shepherds Grenache Blanc:

“This new label takes its Grenache Blanc very seriously, with indigenous yeast fermentation and aging on lees in old oak barrels on some well-chosen fruit from Los Olivos. There’s a terrific mineral edge to the pistachio and bergamot aromas, with brightness to match the ripe, pear-like fruit. A full texture that shows what makes the grape so appealing.”



Tasting Notes:

The wine is a straw gold color with a pale green tinge. On the nose it exhibits green apple, Meyer lemon, and ripe stone fruits. On the palate, one tastes citrus, green apple, melon. The citrus notes soften mid palate, with a pleasing, lingering finish that has both acidity and roundness. An easy sipping pleaser that makes you reach for more. *To fully appreciate this wine’s nuances, we encourage it to be served at a proper temperature of 55°-57°F.*

Richard Jennings: 93+ points - *“best American Grenache Blanc I’ve ever had.”*

Technical Notes

- Varietal: 100% Grenache Blanc
- Vineyard: Saarloos Vineyard, Santa Ynez Valley
- Harvest date: 10.20.10
- Brix at harvest: 22.9
- pH 3.3
- T.A. 0.6/100mL
- Fermentation: Neutral oak barrel
- Native yeast and Malolactic
- Alcohol: 13.9%
- Aging: 75% 8 months in neutral oak, 25% 5 months in barrel, 3 months in stainless
- Aged on lees, racked once prior to bottling
- Case production: 100 cases
- Suggested Retail: \$24
- Winemaker: William Allen



Shepherd of the Palate, Shepherd of the Grape

Two Shepherds is the genesis of founder William Allen, publisher of the widely read wine blog Simple Hedonisms and long-time garagiste wine maker, who decided to put his money where his keyboard was by planting a vineyard and starting a micro-winery.

After years of extolling his love of Rhone wines and winemaking practices of balance and elegance, as well as enthusiastically encouraging consumers to branch out and extend their palates, William decided to expand upon his years of garage wine making and hands-on harvest experience to make commercially available the style of wines he was championing. Thus Two Shepherds was born – making wines that “shepherd” grapes gently into non-manipulated and balanced old world style wines, while also guiding consumers back to wines of authenticity, and to the wonderfully diverse realm of Rhone wines.

Success

After a successful, small 2010 vintage that was quickly snatched up by top Sonoma County restaurants, consumers and new wine club members, the vintage of 2011 whites was released in June to a high number of orders. Despite doubling production, demand seems likely to outstrip production.

www.twoshepherdswine.com