



TWOSHEPHERDS  
*Cool Climate Rhône Wines That Express Place & Vintage*

## 2011 Grenache Blanc, Saarloos Vineyards, Santa Ynez Valley

### Release Notes

Two Shepherds is pleased to offer this vineyard designate from Saarloos Vineyards, in the Santa Ynez Valley. Grenache Blanc is a wonderful, hard to find, Rhone white varietal, bright and refreshing.

To enhance the wine and compliment its natural acidity, it was fermented and aged in neutral French oak barrel, on the lees. This old world technique imparts no oak qualities, but softens the wine, improving texture and mouth feel. There are no acid or water additions, or yeast inoculation – the wine is a true expression of the vintage, without manipulation.

### Awards Include:

- Jon Bonné of the San Francisco Chronicle. [The Chronicle Recommends: Grenache Blanc.](#)
- Tasting Panel: [Gathering Cult Status](#) 93 Points
- Wine Business Monthly: 2013 [Top Ten Hot Brand of the Year](#)
- Rhone Report: 91 Points



### Tasting Notes

The 2011 Vintage, despite similar harvest dates, brix and acid levels, displays slightly riper fruit, and less slightly less minerality than 2010, although as it develops in the bottle, more minerality notes develop.

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 density, acidity, mouth feel, we encourage it to be served at a proper temperature of 55-58 degrees. Note that its not cold stabilized, to preserve its acid, and if you store if overnight in a refrigerator, instead of a wine cellar, it will throw some acid tartrates. The French call these 'wine diamonds.'*

### Technical Notes

- Varietal: 100% Grenache Blanc
  - Vineyard: Saarloos Vineyard, Santa Ynez Valley
  - Harvest Date: 10/20/2010
  - Brix at harvest: 22.9
  - pH 3.3, T.A. 0.6g/100mL
  - Fermentation: Neutral oak barrel, Native yeast and malolactic
  - Alcohol: 13.8%
  - 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

[www.twoshepherdsvineyards.com](http://www.twoshepherdsvineyards.com)

