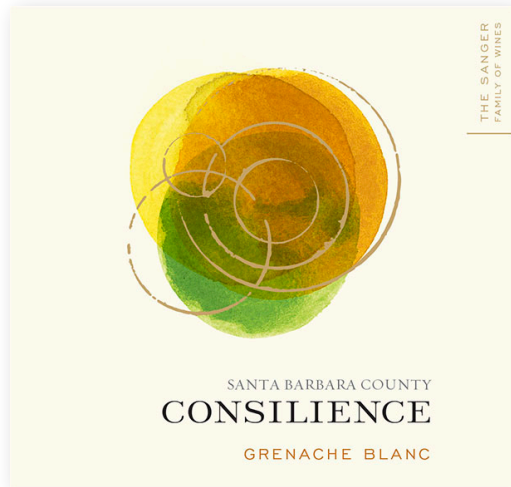


CONSILIENCE

2 0 1 3

GRENA CHE BLANC



TASTING NOTES:

Catching the aroma of this wine is like walking through an orchard of lemon trees. Fresh cut blossoms greet the nose, soft, clean, and inviting. On the palate, crisp green apple is tempered by tropical notes of melon. A slightly buttery and creamy finish makes this wine a warm weather go-to. Pair with quinoa salad, mixed with shrimp, fresh cut bell peppers, cilantro and lemon olive oil.

CASES PRODUCED: 423

BOTTLED: April 2015

WINEMAKER: Brett Escalera

TECHNICAL NOTES:

AGING:

16 months in older, neutral French oak barrels

COMPOSITION:

60% Estelle Grenache Blanc
20% La Presa Grenache Blanc
15% La Presa Sauvignon Blanc

ALC: 14.5%

pH: 3.32

TA: 0.63 g/l

RS: 0.247 g/l

THE
SANGER
FAMILY of WINES

Consilience wines are designed to capture the essence of California's Central Coast. A part of The Sanger Family of Wines portfolio, Consilience wines are produced from Old World varietals traditionally grown in the Rhône Valley, Burgundy, and Bordeaux regions. Our fruit is sourced from some of the best and most exciting vineyards throughout Santa Barbara County, producing wines that are the ideal accompaniment to our fresh local cuisine. Consilience Wines can be found in select retailers and restaurants across the country, in our Los Olivos, California tasting room or online at www.consiliencewines.com.

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