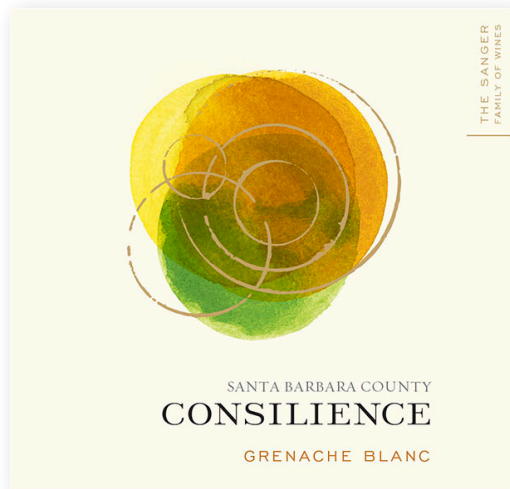


# CONSILIENCE

2 0 1 6

## GRENACHE BLANC



### TASTING NOTES:

Our 2016 Grenache Blanc offers soft tropical aromas with hints of honey, apricot, and vanilla. On the palate, slight coconut and pineapple leads to a buttery finish with a light citrus undertone. Pair with an herb rubbed roast chicken, or a macadamia encrusted Mahi Mahi.

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**CASES PRODUCED:** 108

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**BOTTLED:** June 2018

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**WINEMAKER:** Brett Escalera

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### TECHNICAL NOTES:

**AGING:**

19 months in older, neutral French oak barrels

**COMPOSITION:**

86% Estelle Vineyard Grenache Blanc  
7% Estelle Vineyard Viognier  
5% Sanger Estate Vineyard Arneis  
2% Estelle Vineyard Loureiro

**ALC:** 14.4%

**pH:** 3.28

**TA:** 0.66 g/l

**RS:** 0.16%

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THE  
**SANGER**  
FAMILY of WINES

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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](http://www.consiliencewines.com).

**SANGERWINES.COM/TRADE**