

Slope and Intercept

2014 Paso Robles White

Varietals: 56% Viognier / 46% Grenache Blanc

Vineyards: The Viognier is sourced from Spanish Springs and the Grenache Blanc from Live Oak

Alcohol: 13.8%

Cases Produced: 60

Vintage: Fruit grown in warm, dry years such as 2014 tends to be dense. This can be a challenge for producing white wine. To maintain balance both of these varieties were sourced from cooler climate vineyards in the Templeton Gap area.

Production: The Viognier was picked early to emphasize acidity and bright fruit character. The Grenache Blanc was allowed to hang and ripen fully. Both varieties were gently pressed and racked straight to barrel with no settling. They were then fermented in neutral French barrels, and combined into a once-used puncheon upon completion of primary fermentation.

Ageing: This full-bodied yet bright white wine should drink beautifully until at least 2018.

Comments: Open this bottle while vacationing in a city with worn cobblestone streets and hotel rooms with old, low ceilings. Find a spot outside with everyone else who is not at work and take off your hat and sunglasses to better feel the springtime sun. Crowd the bottle in on your tiny, wobbly table together with a cheese plate: figs, cashews, gruyère, brie and spicy black pepper crackers. Savor the bottle as the city's shadows move across you.

