

# Slope and Intercept

## 2015 Paso Robles White

100 % Grenache Blanc

**Vineyards:** The Grenache Blanc is from the Glen Rose Vineyard on the west side of Paso Robles.

**Alcohol:** 13.7%

**Cases Produced:** 50

**Vintage:** 2015 was the most intense season of a 4-year drought for the Paso Robles area. Rainfall for the year was about 30% of usual, and the hard times were compounded by a spring frost that thinned out an already small crop. By the time harvest came around, yields were down by about half across area vineyards, but the quality of the grapes was fantastic. This Grenache Blanc is a testament to white wines made in vintages like this, deeply golden in color and full of rich fruit.

**Production:** The Grenache Blanc was hand-harvested and allowed to soak on skins for 12 hours before pressing. The freshly pressed juice was intentionally oxidized to remove browning agents and bring roundness to the massive acid present. It was then cold settled for 24 hours and racked to once-used French oak puncheons for fermentation. After completion of primary fermentation, all wine was racked to a single puncheon and left to age on lees for 9 months.

**Ageing:** The heavy fruit and great acidity in this wine will allow this to be a fairly strong ager for a white wine. It should drink beautifully well into 2019/2020.

**Comments:** Put a bottle of our 2015 Paso Robles White in the fridge to chill some hot summer day, then wait for the sun to drop below the horizon. The slanted golden light is mirrored by the wine in your glass. The plants straighten up around you as they are relieved of the heat of the day by the evening breeze. A plate of sliced peaches, goat's milk cheese, pistachios, dried cherries and crackers might be in order. That or a really good green curry.

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