

KLINKER BRICK WINERY

KLINKER BRICK WINERY GRENACHE BLANC

CENTRAL VALLEY • CALIFORNIA • UNITED STATES • NORTH
AMERICA

TECHNICAL DETAILS

The Estate

A certain level of skill, attention to detail and harvest accuracy is required from the vintner as well. What once began as a grape-growing community from the early 1900's until the late 1980's, Lodi is now a thriving wine-producing region adorned with dozens of wineries, including Klinker Brick.

Wine Making

The grapes are whole cluster pressed, then fermented between 50-53 degrees F in stainless steel tanks. With a cold and slow fermentation process that lasted up to 35 days we had the finished wine sit on its lees for an additional 21 days before racking to enhance the mouthfeel.

Food Suggestions

Pairs well with pasta, rich fish such as salmon and tuna, shellfish, vegetarian dishes, poultry dishes, and lean fish.

TASTING NOTES

Most commonly found in Rhone wine blends, our Grenache Blanc exhibits aromas of honeydew & stone fruit on the nose. Crisp and bright on the palate, providing flavors of lemon with hints of pear that lead into a smooth finish.

Grenache grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13.5
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

