

2016 SMITHEREENS **WHITE BLEND**, EL DORADO

THE VARIETAL

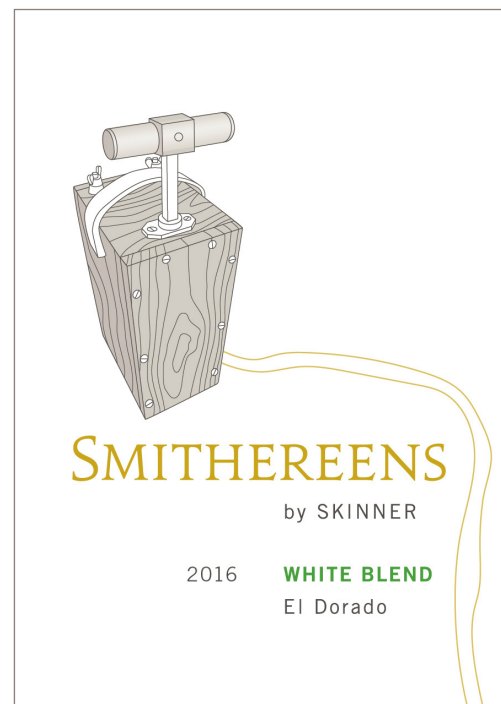
This wine is a blend of 4 varietals with roots in the southern Rhone Valley. This is patterned after the white wines from the Cotes du Rhone and includes the varietals Roussanne, Marsanne, Viognier, and Grenache Blanc. Each varietal brings a unique characteristic to the blend, resulting in a balanced and refreshing wine.

WINEMAKER NOTES

We start out with several lots, some co-fermented, from nine vineyards scattered around unique microclimates within El Dorado, including our two estate sites. We ferment with native yeasts in a combination of stainless steel barrels and neutral French oak. There is a single barrel of skin contact Grenache Blanc to add texture and structure. The wine rests on its gross lees until being blended together at bottling after 9 months in barrel.

TASTING NOTES

The 2016 Smithereens is a balanced, medium-bodied expression of a blend, with just the right amount of structure, acid, and fruit. The wine offers aromas of lemon peel, kumquat, and citrus leaf, coupled with subtle notes of nectarine, white flowers, and wet concrete. The wine starts out broad and finishes with focus and persistence on the palate.



SUMMARY

vintage

2016

cases produced

1051

appellation

El Dorado

vineyards

Estate: 12% White Oak Flat | 7% Stoney Creek

composition

37% Grenache Blanc

29% Viognier

26% Roussanne

8% Marsanne

Local: 28% Sierra Moon | 14% Firefall | 14% Elenridge | 13% Swansborough | 5% South Fork | 4% Flat Creek | 3% Noriega

alcohol by volume

13.4%

élevage

9 Months: 77% Ntrl. French Oak | 23% Stainless Steel