

BALBOA

2015 GRENACHE

Tasting Notes

Ripe and expressive with mountain strawberry, raspberry and dark cherry notes braced upon orange peel and clove. Elegant and polished on the palate with juicy fruit flavors of ripe blackberry, cherry and cranberry balanced upon vanilla and crème brûlée leading into a rich, silky finish.

Production Notes

100% Grenache, a late ripening varietal that excels in the warm, dry conditions of the Walla Walla Valley. The varietal is highly prone to oxidation and because of this is only racked at bottling.

Vineyard

- Summit View Vineyard, Walla Walla Valley

Winemaking

- Hand-harvested grapes
- Small lot fermentations in stainless steel tanks with 25% whole clusters
- The cap was manually punched down two times per day
- Pressed and transferred to barrels to complete secondary fermentation
- The wine was aged sur lie for 14 months in neutral French Oak barrels

Vintage

- The warmest vintage on record for Washington
- Bud break occurred two-three weeks early in most sites
- Increased irrigation and proper canopy management allowed for healthy vines and fruit development
- Cooler, more average fall temperatures allowed for a longer hangtime, with smaller berries for increased structure
- Harvest started on August 25th and lasted through early October

The logo for Balboa, featuring the word "BALBOA" in a large, bold, red, distressed font with a slight shadow effect.

GRENACHE

SUMMIT VIEW VINEYARD
WALLA WALLA VALLEY

Wine Data

Appellation.....Walla Walla Valley
Varietal Grenache
Composition 100% Grenache
Vineyard Summit View Vineyard
Vintage 2015

Technical Notes

pH 3.64
Total Acidity 5.8 g/L
Alcohol..... 14.7%
Harvest Date..... September 23, 2015
Bottling Date May 30, 2017
Production 125 cases