

Solstice



M A S Z E N I T U D E

Wine Maker	Erik Gabrielson
Vineyard soil	Limy Clay
Grape varieties	50% Clairette; 50% Grenache Blanc
Farming Method	Organic, Biodynamic
Harvest	handpicked in small boxes of 10kg in mid September
Vinification	Grapes were de-stemmed and directly pressed. The Clairette was put in stainless steel vats and the Grenache Blanc in old barrique for alcoholic and malolactic fermentations; Blended in mid May and bottled in June
Aging	Grenache Blanc in 4 year old 225L French oak barrels for 18 months; Clairette in stainless vat and barrel

