

Deauratus

Grenache Blanc Michaud Vineyard Chalone



Harvest: September 25, 2024

1.39 tons

Brix: 23.5o

pH: 3.24

TA: 7.7 g/L

Malate: 0.87 g/L

Vinification: Whole-cluster pressed. Juice was aerated prior to fermentation to oxidize and precipitate yellow pigments . Fermented 55F in tank from 23.8o-to-9o Brix, then sent to barrel to finish. Dryness reached by January 2025. Malolactic confirmed finished in early 2025.

Fermentation Barrels 25% 1-year old American Oak, 50% 2-year-old French Oak, 25% 5-year-old American Oak.

Analysis

13.7% alcohol by volume, pH 3.28, 7.3 g/Titratable acidity, ?0.2% w/v Residual Sugar, Cations (mg/L): 44 -Calcium, 109-Magnesium, 230-Potassium, 27-Sodium

Grape varieties : Grenache Blanc

Alcohol : 13.7%

Press Notes

Robert Parker Wine Advocate
2024 90-92 points

Wine Spectator
2024 92 points

