



COPIA

WHITE BLEND 2018



The varietals for this white Rhône-style blend were sourced from small, family-run vineyards on the westside of Paso Robles. Grapes are grown in primarily calcareous soils with moderate to strong maritime influences from the Pacific Ocean, tempering the hot summer days, creating lovely minerality and preserving lively acid. The wine ferments in 50% new French oak and ages sur lie, adding to its luxurious mouthfeel and layered complexity.

WINEMAKING

Each varietal was handpicked in early September at the peak of flavor ripeness and gently whole cluster pressed using a membrane press. The wine was fermented and aged sur lie for 6 months in 50% new French oak and 50% stainless steel.

VINEYARDS & APPELLATION

Viognier

Starr Ranch
Paso Robles Adelaida District

Grenache Blanc

Compostela Vineyard
Paso Robles Willow Creek District

TASTING NOTES

Pale yellow hues burst with an intense aroma of Asian pears, green apple and white peach. Hints of honeysuckle and vanilla shine through on the palate, supported by a creamy mouthfeel and lively acidity, all making for a lovely finish on this of this luscious and vibrant white Rhône blend.

VARIETAL COMPOSITION

50% Viognier, 50% Grenache Blanc

TECHNICAL DATA

pH 3.34
TA 6.2
Alc. 13.8%

FOOD PAIRINGS

Lemon roasted chicken
Light, flaky seafood with beurre blanc
Creamy herbed goat cheese with garlic crisps
Thai ginger and lemongrass noodles
Tropical sauces
Chicken tikka bites in creamy fenugreek sauce