



# GREYSCALE

WINES

2013  
*Napa Valley*  
CUVÉE BLANC

## TASTING NOTES

Semillon was added to oak-fermented Sauvignon Blanc, producing a complex but refreshing wine. On the nose, it is packed with tropical notes of melon and mango, with just a touch of honey and tasty oak enveloping the fruit. A rich layered wine, picking up vibrant fruit flavors as it carries through the palate. The latter part of the palate is quite refreshing as the crisp acidity carries the long finish through and keeps the fruit flavors consistent. Enjoy now or cellar for up to 3-5 years.

## WINEMAKING NOTES

45% of the Sauvignon Blanc was fermented in a neutral French oak barrel where it underwent partial malolactic fermentation. The wine spent a total of 15 months in oak with constant lees contact. The lees were stirred every 2-3 weeks for about 10 months. This process keeps the wine fresh as well as creating additional depth and complexity, especially on the finish. The remaining Sauvignon Blanc was fermented and aged in stainless steel, allowing the crisp, fresh fruit component to emerge. Semillon was added to provide a richness, along with honey and toasty notes.

## BOTTLING

Date: March 25, 2015

Alcohol: 14.5%

pH: 3.32

Total Acidity: 6.6g/L

Released: June 1, 2015

## DALLA GASPERINA VINEYARD

Located in Rutherford, in the heart of the Napa Valley, the vineyard soils are a mosaic of gravelly loam and sand along with volcanic and marine sediments that provide excellent drainage. The wines display crisp citrus notes of grapefruit and lemon-lime, combined with minerality.

## BLEND

98.5% Sauvignon Blanc (Dalla Gasperina Vineyard)

1.5% Semillon

## HARVEST

Harvest Date: September 6, 2013

Brix: 24.9

pH: 3.49

Total Acidity: 4.75g/L

*“Wine is neither black nor white.  
It’s always shades of grey”*



## ABOUT GREYSCALE WINES

“Making wine is living our dream.

Growing up with a family vineyard,

avidly collecting wines for years, wine tasting in Bordeaux, and developing a curiosity about winemaking inspired us to create our own wine. In 2006, we met Kian Tavakoli, former winemaker at Clos duVal, who has helped us create small lots of premium Bordeaux style wines.”

*Jean & Larry Rowe*  
Proprietors



## ABOUT THE WINEMAKER KIAN TAVAKOLI

With almost 20 years of winemaking, operations and viticultural experience, Kian Tavakoli brings a stellar combination of sensory and production skills to Greyscale Wines. Having graduated with a degree in enology from UC Davis in 1992, Kian spent 4 years learning cabernet wine-making at Opus One before he became winemaker at Clos Du Val where he ran their red wine program including the highly acclaimed reserve bottlings. Kian’s passion for Bordeaux style wines is the perfect complement to our Greyscale family wine philosophy.

[www.greyscalewines.com](http://www.greyscalewines.com)

