

DOMAINE ARTEFACT



2018 *Les Beaux Blancs*

WHITE RHÔNE VARIETAL BLEND

Blend: 36% Viognier, 30% Grenache blanc, 24% Roussanne and 10% Marsanne

Tasting Notes: The Domaine Artefact 2018 Le Beaux Blancs is a full bodied white wine blend with fruit and flower aromatics, so much going on with this wine! Aromas of apricot and yellow apple with a hint of vanilla. On the palate, non-aromatic sweet Meyer lemon, Asian apple, pear and an elegant stony minerality. Old world in style, full mouthfeel with luxurious texture and a hint of honeycomb on the lasting finish.

Winemaking: Vinified separately- all varietals were whole cluster pressed and cold settled for 2 to 4 days and racked to stainless steel for fermentation. Viognier and Grenache Blanc were fermented in separate tanks while the Roussanne and Marsanne were co-fermented. All wines were left on the gross lees five to six weeks followed by resting on fine lees for about six weeks. Batonage was performed to enhance mouthfeel and texture.

Pairings: This wine pairs well with Thai, citrus or tarragon flavored dishes, Dungeness crab, tapas, arugula salad, Marcona almonds, baked brie with apricots, grilled garlic chicken, chicken tagine with apricots and mint chutney.

Wine Specs:

AVA: South Coast, San Diego County

Vineyard: Domaine Artefact, San Diego County

pH:

Acidity: grams per liter

ABV: 14.2 %

Harvest: October 2019

Cases Produced:

