

# DOMAINE ARTEFACT



## 2019 La Dame Blanche

GRENACHE BLANC

**Aromatics:** The Domaine Artefact 2019 La Dame Blanche has aromas of honeysuckle, yellow apple compote, almond blossom, lemon zest with a hint of brioche.

**Tasting Notes:** This wine is medium bodied with macerated apples, lemon zest, Asian pear with a hint of garrigue or dried Provençal herbs.

**Fermentation:** Stainless steel and aged on lees for three months in stainless steel.

**Pairings:** Pair with grilled lemon-herb chicken, grilled mahi mahi tacos, goat cheese stuffed chicken breast, fish with lemon or citrus salsa and ceviche. Also great with Indian, Mediterranean or Moroccan cuisine.

**“It is very uncommon to find as a mono varietal so, snap this wine up.”**

**Grenache Blanc** (aka Garnacha Blanca) is a full-bodied white wine that originated in northern Spain. Since being planted in the United States, single-varietal Grenache Blanc wines continue to grow in popularity where it’s loved for its intense flavors, higher alcohol content, and plush style (when aged in oak) similar to Chardonnay.

*Definition provided by Wine Folly*

## Wine Specs:

**AVA:** South Coast, San Diego County

**Vineyard:** Domaine Artefact Willow Block 1

**pH:** 3.31

**Acidity:** 6.0 grams per liter

**ABV:** 13.8 %

**Harvest:** October of 2019

**Cases Produced:** 106

