

# Trou de Bonde



**Vineyard:** 55% Camp 4 (Santa Ynez Valley)  
45% Demetria (Santa Ynez Valley)

**Composition:** 100% Grenache Blanc

**Harvest:** October 11, 2006

**Cooperage:** 60% Fermented in Stainless Steel  
40% Neutral French Oak

**Bottled:** March 1, 2007

**Total Acidity:** 0.66 g/100mL

**pH:** 3.14

**Alcohol:** 14.1%

**Production:** 595 cases

## THE WINE

2006 marks the second release of Trou de Bonde Grenache Blanc. This unusual varietal more widely planted in both Spain and France, is relatively rare in the United States. The 2006 is a vibrant, fresh, very clean wine with pure varietal character. Orange blossoms and white peach aromas spring from the glass. There is a textural richness on the palate, somewhat reminiscent of Viognier. The wine finishes with a clean crisp fresh fruit taste, and a perfect acid balance. This wine will pair nicely with a wide range of fish dishes, or lighter cheeses.