

GRENACHE BLANC: CALIFORNIA CHARM

Switch up your summertime white-wine routine with this lush and lively grape.



91

EPIPHANY

2014 Camp Four Vineyard
Grenache Blanc
(Santa Barbara County); \$25.

Honeydew melon, lime peel and slate on the nose. Creamy yellow pear is evident in the center of the palate, but framed by fantastic citrus zest acidity and a Meyer lemon pith grip, lush with interesting texture and tension. **Editors' Choice.**

EXCERPTED FROM

WINE ENTHUSIAST
JUNE 2016 ISSUE

92 **Miroballi 2013 Grenache Blanc**
(Santa Ynez Valley); \$25.

Aromas of lime blossom, chalk, fresh rain on concrete and nectarine flesh. Flavors are exuberant but not overripe, showing lime peels and juice, a cement-like grip and a buzzing sensation that overtakes the mouth like a Sichuan peppercorn. **Editors' Choice.**

91 **Palumbo 2014 Grenache Blanc**
(Temecula Valley); \$28.

Enhanced by 6% Viognier, the chalky nose is decorated by light peach, Meyer lemon peel and yellow flower aromas. Texturally grippy and tense on the palate, with yellow pear, lemon rinds, ever-so-slight stone fruit and tongue-tingling acidity.

91 **Shane 2014 Camp 4 Vineyard Grenache Blanc**
(Santa Ynez Valley); \$24.

Melon, sea salt and white peach aromatics lean into a pomelo pith and wet concrete backbone on this crisp, austere bottling. There's lime peel and yellow grapefruit tension to the palate, which is linear and acid-driven, showing chalky texture and yellow pear flavor.

89 **Ranchero 2014 Chrome Grenache Blanc**
(Paso Robles); \$28.

This cool, crisp bottling shows ripe key lime, chalky minerality and sliced red apple on the nose, with a clean and tangy palate of lime peel, Meyer lemon pith, green papaya and slight grassiness.

89 **Tablas Creek 2014 Grenache Blanc**
(Paso Robles); \$27.

Very steely and tight aromas of sliced yellow pear and cut apple. Great texture to the palate, steadily evolving from wound-up citrus into broader apple, pear, white peach and melon fresh flavors.



EPIPHANY

www.epiphanywineco.com