

# DAOU

## RESERVE GRENACHE BLANC

### 2025

We have long employed Grenache Blanc as a blending component in our beloved Chemin de Fleurs cuvée. Now comes this limited varietal release that stands elegantly on its own, showcasing the broad flavors, bright acidity and natural complexity that define Grenache Blanc.

### Wine Profile

The 2025 Reserve Grenache Blanc reveals a pure expression of this iconic Spanish and Rhône grape. Energetic aromas of honeysuckle, stone fruits and green apple are augmented by hints of Asian pear and spice. The palate is beautifully weighted, unfolding with waves of tropical fruit, apricot, lemon bar and blood orange. A fresh, expansive finish lingers with trailing notes of vanilla, citrus and honey.

### The Vintage

The 2025 vintage will be remembered for producing wines of exceptional balance and refinement. The growing season was marked by moderate winter rainfall and remarkably mild summer temperatures, without the periodic heat spikes common to Paso Robles. These conditions fostered a gentle pace of ripening, allowing for extended hang time through harvest. The grape berries remained plump and the flavors matured beautifully—all while the fruit retained bright, natural acidity for lift and freshness. The resulting 2025 wines deliver elegant aromatics, lively textures, and pure varietal flavors.

### The Vineyards

Our Grenache Blanc comes from the El Pomar District of Paso Robles, where warm daytime temperatures and cooling marine influences create ideal conditions for Rhône white varieties. Afternoon breezes through the Templeton Gap allow Grenache Blanc to develop vibrant fruit character while retaining fresh natural acidity.



#### Aging

8 months in 35% new French oak

#### Alcohol %

14.7%

#### Varietal

100% Grenache Blanc

#### Soil Profile

Calcareous, loamy and fine

#### AVA

Paso Robles