

# MARK HEROLD WINES



## 2017 FLUX BLANC

### LAKE COUNTY

#### TASTING NOTES

Our 2017 FLUX Blanc is a delightfully aromatic wine popping with sliced apples, guava, white raspberries and freshly picked wildflowers. Hints of minerals, spring rain and lychee fruit add further complexity. The wine is simultaneously crisp and lush, bursting with flavor and a perfect touch of acidity.

#### VINTAGE NOTES

In 2017 northern California experienced a wet winter. The end of June into July we experienced a twenty day heat spell that tempered and controlled the vigor of the vines producing incredibly small berried clusters and intensely flavored fruit.

The Grenache Blanc & Roussanne are grown in the Lake County AVA and were harvested in September. It is a selection massale of roughly two-thirds Grenache Blanc and one-third Roussanne grown on oxidized volcanic basalt soils. Typically producing fruit of exceptional minerality and fruit forwardness. Fermented and aged in concrete eggs for six months preserving the acidity and aromatics while creating texture in the wine from the constant contact with the lees.

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**APPELLATION**  
LAKE COUNTY

**ALCOHOL**  
13.1%

**VINEYARD**  
MADDER LAKE VINEYARD

**PRODUCTION**  
250 CASES

**VARIETAL / BLEND**  
65% GRENACHE BLANC,  
35% ROUSSANNE

**RELEASE DATE**  
MAY 2019

**AGING**  
6 MONTHS, CONCRETE EGGS

**SUGGESTED RETAIL PRICE**  
\$18

"The 2017 Flux Blanc, Grenache Blanc/Roussanne, is a tasty white from Mark Herold. I would prefer to drink it over the next few years, while the white orchard fruit and floral flavors remain bright."  
**88 PTS** –*Antonio Galloni, December 2018*

