

Clos Solene Hommage Blanc

Clos Solene

United States - California - Paso Robles

Hommage Blanc is made with 75% Roussanne and 25% Viognier. 2019 was the first vintage with 20% of the fruits coming from the Estate, the rest comes from James Berry, Glenrose and Adelaida. You will love this wine because of its perfume and its mouthfeel. Aged in oak for 6 months, it is elegant with a nice texture.

The wine has a refined bouquet of honeysuckle and some tropical notes. Nicely balanced, it has a great texture, a lingering finish with a beautiful minerality. To describe it I would use the word elegance. A beautiful white wine that can be aged for 8 years with an optimum drinking window between 3 to 6 years and ideal temperature to serve at 52F.

Specifications

Appellation	Paso Robles
Varietals	75% Roussanne and 25% Viognier
Soil type	Limestone and shale
Vinification	Aged in French Oak 320-liter barrels for 6 months (30% new)
Production	300 (9-liter cases)
Pairings	Pork belly, Creamy Pasta, fatty fishes



Reviews and News

2019 Clos Solene Hommage Blanc - 93 PTS - JD

2018 Clos Solene Hommage Blanc - 93+ PTS - JD

2018 Clos Solene Hommage Blanc - 93 PTS - VINOUS

2018 Clos Solene Hommage Blanc - 92 PTS - WA