

2014 Prelude

VINEYARD AND VINTAGE NOTES

The grapes for the Grenache portion of this wine were sourced from Pierce Ranch Vineyards in Lockwood, California (San Antonio Valley AVA, just north of Paso Robles). The Syrah and Mourvèdre were both farmed locally at the Dorcich Family Vineyards on the west-side of Gilroy.

A very warm summer with little water caused harvest to be two to three weeks early in 2014. Yields were down which led to good concentrations of flavor in the fruit. Along with concentration of flavors you expect depth of color. This was true of the Syrah and Mourvèdre but this particular clone of Grenache is known to be light, even in ripe years.

WINEMAKING NOTES

All three wines were inoculated with commercial yeast, coasted easily through fermentation, and were allowed to proceed through malolactic fermentation using natural bacteria.

The equivalent of 25% new French oak was added to all three wines and allowed to remain in contact for 18 months. Blending and bottling took place after 24 months.

WINEMAKER TASTING NOTES

The light color and the high percentage of the Grenache lead to Prelude being a lighter-styled, easy drinking summer wine.

The Grenache is the real star of this wine. It's responsible for the strawberry and red fruit in the nose and palate, while adding brightness and opening up the bigger, tighter Mourvèdre and Syrah. Syrah brings tannin and musky aromatics to the blend while Mourvèdre provides structure, backbone, and finish.

While blending this wine I was thinking of summer barbecues; Chicken, Ribs, Burgers or Dogs, this wine has you covered.



Varietal: 55% Grenache noir, 25% Syrah, 20% Mourvèdre

Appellation: Central Coast

Harvest Date: September 12th – October 23rd, 2014

Alcohol: 14.4%

TA: 5.6 g/L

pH: 3.65

RS: 0.16 g/L

Oaking: 25% new French oak for 12 months

Bottling Date: November 17th, 2016

Production: 142 cases

Aging Potential: 10 years