

2014 Grenache noir

VINEYARD AND VINTAGE NOTES

The fruit for this Grenache was sourced from Pierce Ranch Vineyards located in Lockwood, California just north of Paso Robles, and outstanding producer of Spanish and Portuguese varietals.

2014 was a hot, dry year with little available water. In the third year of drought yields were down significantly which led to good concentrations of flavor in the fruit.

WINEMAKING NOTES

This was our first effort making a Grenache-based wine and we were a bit surprised by the variation in berry color as well as the overall lack of color in the must. Grenache is typically a lighter varietal and this particular Spanish Garnacha clone is known to be especially light.

Adding Syrah to give weight and color to a predominantly Grenache wine is typical of a southern Rhone style. Here we used 7% of Syrah - a healthy dose – to round out and add complexity to the wine.

WINEMAKER TASTING NOTES

For all of its lightness in color, this is a Grenache with a lot going on. In the nose you'll find the typical red fruit, a certain "strawberry" note that tells you the wine is mostly Grenache, but in the palate it's joined by darker fruit and spice from the Syrah. The wine seems bold and upfront but then lingers on the tongue.

This is a big Grenache that can stand up to a steak or ribs, cutting through the fattiness and cleaning the palate. It's secret to pairing is that it doesn't meld or blend with the food, it provides "counter-point" and contrast, cutting through heavier foods and refreshing the palate.



Varietal:	93% Grenache noir, 7% Syrah
Appellation:	Central Coast
Harvest Date:	September 12 th & October 10 th , 2014
Alcohol:	14.1%
TA:	5.6 g/L
pH:	3.70
RS:	0.2 g/L
Oaking:	30% new French oak for 12 months
Bottling Date:	December 14, 2016
Production:	85 Cases
Aging Potential:	10 Years from Vintage