

2016 Grenache noir

VINEYARD AND VINTAGE NOTES

A cool, wet spring led to a generously warm summer without any severe heat spikes – in short, the perfect season for grapes. Long warm days and cool nights preserve acidity and keep alcohol in check.

This was the first year we used Dos Rios Vineyards on the west side of the valley. The fruit was darker than we've used in the past and much more uniform.

WINEMAKING NOTES

The fruit was destemmed without crushing and allowed to cold soak for 72 hours prior to beginning fermentation. This created a bright, fruity wine with plenty of color. Adding to the depth of color was the creation of our Grenache Rose by saignee – the drawing off of a portion of the juice – during the cold soak phase. This concentrates the remaining juice/berry must and creates a darker wine.

Fermentation lasted 12 days and topped out at 85 degrees. The low pH and high acid made this wine very stable during élevage (aging). Where our 2014 Grenache was more Spanish inspired this 2016 version is firmly in the southern French style.

WINEMAKER TASTING NOTES

In its youth this wine is a mouthful of plum and cherry fruit with pleasant notes of dried herbs and a bright, clean palate. As this wine ages we expect it to mellow into a silky smoothness centered less on fruit and more on the herbal complexity.

It could just be the changing of the seasons, but we find ourselves dreaming of pairing this Grenache with a Hungarian-style Goulash. Goulash is a thick stew of roasted beef in a rich broth spiced with paprika and garlic served over a bed of noodles or potatoes. Find the recipe on our website!



Varietal: 100% Grenache noir

Appellation: Santa Clara Valley

Harvest Date: September 22th, 2016

Alcohol: 13.9%

TA: 6.6 g/L

pH: 3.50

RS: 0.25%

Oaking: None

Bottling Date: January 23th, 2019

Production: 97 cases

Aging Potential: 15 years