

100% Grenache

Alcohol 14.3% pH 3.58 TA 5.1 g/L. Production 562 cases Peak Drinking Now to 2035



Santa Barbara County

Our 2022 Grenache is sourced from several top vineyards and eleven different vineyard sites throughout Santa Barbara County. The fruit is destemmed and fermented in 1.5-ton open top fermenters, where gentle punch downs are conducted 3 times per day to allow gradual extraction of color and tannins from the skins. A cool and long fermentation retains fruit aromatics and increases flavor concentration.

Vineyard Regions: 32% Santa Ynez Valley, 28% Sta. Rita Hills, 22% Los Olivos District, 18% Los Alamos

Vintage Conditions: Santa Barbara County had ideal growing conditions for most of the year and mild summer temperatures until an extended Labor Day heat wave hit. We were ready and harvested most of the early ripening varietals before and right at the beginning of the heat. Of course, that was followed by rain but after that the weather was mild, and we had a long timeframe for the remainder of harvest in which to carefully pick for optimal flavors. Yields were slightly below average. The weather cooperated for the remainder of the year permitting us to pick and process to produce wines with excellent flavors and abundant aromatics. We are very happy with the quality of the wines in 2022.

Maturation: This wine was matured for 10 months in large neutral 500-liter French oak puncheons and a 2,000-liter French oak foudre.

Color: Vibrant garnet red

Aroma: Chock full of wild red brambleberries and dried herbs with intriguing subtle hints of white flowers, baking spices, cured meats and minerals.

Palate: Wonderfully bejeweled and balanced with loads of luscious red and blue fruits, minerals, and dried herbs. Mouth coating yet fresh and vibrant with subtle savory hints of dried flowers and baking spices. Great structure and finish with plenty of verve for a long evolution.