



Sierra Vista
VINEYARDS & WINERY, LLC

2007 Grenache

PHILOSOPHY

Another exciting addition to our Rhône portfolio, Grenache has been widely used in many different forms for many years. Unfortunately in the U.S. it was widely used to make a bland, fairly sweet pink wine for a number of years leading to the negative reputation of the varietal. It is now slowly becoming known as a wonderful grape varietal with many great qualities. In France, it has a great reputation in wines such as Chateauneuf du Pape and Gigondas in the Southern Rhône. We have been growing Grenache for a number of years and using it as a blending varietal in our Fleur de Montagne. But we received two new clones of Grenache and they are far superior to our first planting. They have allowed us to produce this varietally labeled Grenache.



VINEYARD SOURCE ESTATE

Our Grenache is grown on Red Rock Ridge, where Sierra Vista is located, as are all our estate grapes. We have two clones both of which originate in the Chateauneuf-du-Pape appellation of the southern Rhone valley. One comes from Chateau de Beaucastel while the other is reported to come from Chateau Rayas. Both produce outstanding wines. Our Grenache is always a blend of these two clones to preserve the best of each.

2007 VINTAGE

2007 started with below average rainfall in the winter followed by an early spring. This caused the vines to bud out early by several weeks. This was of course followed by an early bloom. One would have predicted a very early harvest with veraison starting the first of August. As it turned out we had almost no hot weather so veraison was only a couple weeks early and harvest began on September 3rd about a week early. This Grenache was harvested September 30th.

WINEMAKER'S TASTING NOTES

We have been fans of French Grenache and blends for quite some time and were very excited when we acquired two clones of Grenache that we felt could make a stand-alone wine. This vintage is blended with 20% Syrah to increase the complexity and structure of the wine. It is a lovely garnet color with very characteristic aromas of black cherry, raspberry and strawberry fruit. The flavors are the same but with a hint of pepper spice. It is great with many different dishes such as grilled salmon, stuffed pork tenderloin and is my favorite choice with chicken. Try it with my wife's pork scaloppini recipe included in the wine club shipments this spring.

- John MacCready, Winemaker

HARVEST DATE	SEPT 30
SUGAR AT HARVEST	25.2° BRIX
BOTTLING DATE	MAY 2008
RELEASE DATE	MARCH 2009
CASES PRODUCED	260