



2008 Grenache

Philosophy

Grenache has been widely used in many different forms for many years and is one of the most widely planted grapes in the world. It is slowly becoming known in the US as a wonderful grape varietal with many great qualities to offer. In France, it has a great reputation in wines such as Chateaufeuf du Pape and Gigondas in the Southern Rhône Valley. 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 a new clone of Grenache and it is far superior to the first clone we planted which has now been removed. It has allowed us to produce Grenache as a stand alone varietal usually with a small amount of Mourvèdre and Syrah blended for depth and spice.



Vineyard Source

This clone of Grenache is rumored to have come from Chateau Rayas in Chateaufeuf du Pape in the Southern Rhône Valley of France. It was grafted in 2002 onto Cabernet Sauvignon vines planted in 1974. It is a very vigorous variety and in the first year was putting out canes almost 1 inch in diameter. It also set a crop the first year but we thinned it heavily so the vines could get established. This 2008 Grenache is the sixth crop we received from this block of the vineyard.

2008 Vintage

2008 started with below average rainfall in the winter followed by an early spring. This caused the vines to bud out early by several weeks. Our vineyards got a heavy frost that reduced crop by 20-30%. One would have predicted a very early harvest with veraison starting in early August. As it turned out we had almost no hot weather so veraison was only a couple weeks early and harvest began September 3rd, one of our earlier harvests.

Winemaker's Tasting Notes

Upon opening this Grenache one gets an immediate earthy aroma, reminiscent of the country and farmland the grapes were grown on. This wine changes and develops the moment oxygen kisses its surface, transforming it into an extremely drinkable wine that would remind you of eating the freshest fruit tart on a summer's day just after a rainstorm. A fruit basket of rhubarb, raspberry, and wild strawberry, with overtones of baking spices and a slight minerality that balances out the fruit. The texture is soft and round, a perfect wine for a picnic or just to pop open and enjoy. This is a true cross over wine, which means one could pair it with a number of food options from fish to pork to vegetarian. I also like it just on its own, slightly chilled on the lawn.

Harvested	Sept 2008
Time in Oak	7 months
Bottling Date	March 2009
Cases Produced	205
Alcohol	13.9%

John MacCready-winemaker

This wine received a double gold at the Amador Wine Competition and a gold at Los Angeles County Fair.

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