

ARROYO SECO GRENACHE

2022



TECHNICAL DATA

APPELLATION	ARROYO SECO		
VINEYARD	VENTANA VINEYARD		
BRIX	23.5	PH	3.64
ALCOHOL	13.5 %		
PRODUCTION	120 cases (12x750ML)		



PLACE

This Grenache is a transparent reflection of the terroir in the Arroyo Seco AVA. The Eastern portion where these vines reside is directly exposed to the cool coastal influence of the Monterey Bay. Dense morning fog followed by strong afternoon winds provide one of the longest growing seasons in California. Well drained alluvial soils consisting of Arroyo Seco gravelly loam are the base for the thoughtful farming and honest winemaking practices that allow us to create wines possessing freshness, minerality and complexity.

WINEMAKING

- Fermented 50% whole clusters in small open top fermentors.
- Cold soaked for 4-5 days before natural fermentation began.
- Primary fermentation lasted between 12-14 days before draining.
- Aged sur lie for 10 months in 100% neutral French oak.
- Bottled unfinned and unfiltered.

AROMA *black cherry, fig, ginger, candy cap mushroom, star lily*

PALATE *stewed strawberry, grilled orange, persimmon, apple skin, peach pit, forest floor, caramel*

Back by popular demand, this small lot, single varietal Grenache was made exclusively for club members. Upon opening, she's a little shy, but give her some time to open up or help her along with a quick decanting to see her full potential. The nose leans a little sweet like star lily and ginger, with red fruit just beneath. Textured and complex, the palate sends you through a whirlwind of earthy forest floor and drying herbs, to tannin-rich persimmon and peach pit, hints of caramel and the subtle bitterness of grilled orange rounds.

TERROIR-DRIVEN COOL CLIMATE WINES FROM ARROYO SECO

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