



## 2007 Estate Grenache Crimson Hill Vineyard

Harvest Date	September 8, 2007
Tons	9.1
Harvest Brix	28.2
Acid	5.8 g/l
Ph	3.64

Our 2007 Grenache is from our Crimson Hill Vineyard in the Red Hills District of Lake County. The vineyard is at 2000 feet elevation and overlooks the southern end of Clear Lake. We planted just over two acres of Grenache on the crest of our property, where the soils are thin and very rocky. The crimson red, volcanic soil provides the perfect site for growing great red wines. The climate is ideal for late-season reds because, during the long growing season, the vineyard receives daily full sun with warm temperatures which are tempered by daily afternoon mistrals.

The grapes were crushed and then cold soaked for four days prior to fermentation in small, open-top bins. Three bins were punched down for a period of 10 days providing a gentle quality extraction of color and flavor while the remaining 3 bins were fitted with screens to submerge the cap under the fermenting juice to increase fruit intensity. The bins were pressed and aged separately barrels for a period of 14 months. We bottled 473 cases in January of 2009.

The wine exhibits aromas of ripe cherry and pomegranate with highlights of white pepper and passion fruit. This gentle wine bursts with flavors of ripe cherry, cinnamon, tobacco and spice. This structured wine calls for moderate faire such as smoked chicken alfredo.

Please visit our estate winery on the weekends or by appointment, and anytime on the web at [www.ggwines.com](http://www.ggwines.com).

