



2012 GRENACHE
RED HILLS LAKE COUNTY
CRIMSON HILL VINEYARD

VINEYARD

Our 2012 Grenache includes 10% Syrah from our Crimson Hill Vineyard and 5% Tempranillo from a nearby vineyard in the Red Hills AVA of Lake County. The vineyards are at 2,000-plus feet elevation and overlook 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 2012 vintage was late, but ideal conditions provided for optimum ripening.

WINEMAKING

The grapes were crushed and then cold-soaked for two days prior to fermentation in small vats holding approximately 1.5 tons each. The bins were pressed and the wine was then aged in neutral barrels for a period of 16 months. We finalized the blend just prior to the spring bottling.

TASTING NOTES

The wine exhibits aromas of ripe plum and rose petal with highlights of white pepper and cigar box. This gentle wine bursts with flavors of ripe plum, cinnamon and spice. This structured wine is flexible with moderate fare such as smoked chicken alfredo or roast pork loin or other white meats.

Harvest: October 30 & 31, 2012
Harvest Tons: 9.20
Harvest Brix Average: 25.1
Harvest Acid: 3.9 g/l
Harvest pH: 3.70

Bottling: April 8, 2014
Alcohol: 14.4%
Production: 461 cases
Retail Price: \$22

