



2006
Estate Grenache
Crimson Hill Vineyard

Harvest Date	September 24, 2006
Tons	8.3
Harvest Brix	28.2
Acid	5.8 g/l
Ph	3.64

Our 2006 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.

This wine is an example of the quality that can be attained by the Vigneron “wine grower” when the grower and winemaker are the same. This unique and exceptional wine is the creation and result of all Greg’s experience, passion and effort.

The grapes were crushed and then cold soaked for four days prior to fermentation. Then the cap was punched down for a period of 10 days providing a gentle quality extraction of color and flavor. The wine was aged in French oak barrels until bottling. We bottled 484 cases in December of 2007.

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 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.