



BENOVIA  
WINERY

2015  
GRENACHE  
SONOMA MOUNTAIN



HARVEST NOTES

A warm February and March lead to early bud break in 2015. The warm winter transitioned to May temperatures that were actually colder than temps in January and February. These cold temperatures at bloom delayed flowering and fruit set was compromised. The poor set resulted in yields being reduced by as much as 50% in some of our vineyards. The summer weather can be characterized by cool nights and foggy morning and resulted in veraison that was 1 to 2 weeks ahead of 2014. The harvest was our earliest on record for Benovia and ended quickly due to the low yields.

WINEGROWER NOTES

This Grenache comes from the Four Brothers Vineyard along the north-western slope of Sonoma Mountain. The vineyard is situated in a cool microclimate because of its proximity to the cold wind and fog that blow through the Estero Gap from the Pacific Ocean. This multifaceted wine is produced from a field-blend of 3 different clones of Grenache, Syrah and a small amount of Alicante Bouchet. Harvested in the early morning, the fruit was rigorously hand sorted prior to destemming and open-top fermentation. Open-top fermentation with indigenous yeast produced a wine that will continue to improve with time in the cellar for 6 to 12 years.

TASTING NOTES

Cracked white pepper and Herbs de Provence aromas give into flavors of Rainier cherry and alpine strawberries. The lifted aromas are followed by flavor of red currant, melted licorice and grilling spices. Oak aging in neutral barrel for 15 months have added hints of savory herbs, grilled meats and aged mesquite to this complex and delicious wine.

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VINEYARD SOURCES  
*Four Brothers Vineyard*

HARVEST DATE  
*September 20th, 2016*

ALCOHOL  
*14.5%*

pH  
*3.65*

TA  
*0.57 g/100ml*

FERMENTATION  
*Open-top fermentation with indigenous yeast*

COOPERAGE  
*16 months in French Oak, 0% new French Oak*

BOTTLING  
*March 2017*

CASES PRODUCED  
*148 cases*

RELEASE DATE  
*April 2018*