

## 2013 Sonoma Mountain Grenache



### Harvest Notes

With very little rainfall in the beginning of the year, the 2013 vintage got off to an early start and ran early all the way through harvest. It seemed as though 2013 was a bit of a goldilocks vintage; not too hot and not too cold. Because of the abundance of sunshine and temperatures that rarely spiked above 90°F, saw even flowering, veraison and very uniform ripening. The almost perfect weather at harvest allowed us to harvest each variety and clone at its optimal ripeness, flavor and balance.

### 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 winds 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 Alicante Bouchet. Harvested in the early morning, the fruit was rigorously hand sorted prior to destemming and open-top fermentation.

### Tasting Notes

Cracked white pepper and Provencal herb aromas give into flavors of red plum and pomegranate. The lifted aromas are followed by flavors of red currant, melted licorice and grilled 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.

### Vineyard Sources

Four Brothers, Sullivan Vineyard

### Harvest Data

September 19th | Alcohol 14.7% | pH 3.68 | TA 0.58

### Fermentation

Open-top fermentation, indigenous yeast fermentation

### Cooperage

16 months in French Oak - 0% new French Oak

### Bottling

March 2015

### Cases Produced

145 cases

### Release

April 2016