

2014 Sonoma Mountain Grenache



Harvest Notes

In many ways, the 2014 vintage is one for the record books. The third consecutive drought year, Sonoma County received less than half of its average rainfall. The very dry winter and spring allowed for very early bud break, flowering and harvest. With ideal spring weather conditions, the vines were able to complete flowering quickly, and the resulting crop was much larger than average. We received just enough rain in the spring to charge the soil with water, and cool summer weather allowed the vines to thrive resulting in the earliest harvest on record.

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 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 5-8 years.

Tasting Notes

Cracked white pepper and Provencal herb aromas give into flavors of pomegranate 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.

Vineyard Sources

Four Brothers, Sullivan Vineyard

Harvest Data

September 23rd | Alcohol 14.5% | pH 3.63 | TA 0.56

Fermentation

Cold soaked for 8 days, indigenous yeast fermentation for almost two weeks

Cooperage

Hand sorted prior to destemming, open-top fermentation, indigenous yeast fermentation

Bottling

March 2016

Cases Produced

194 cases

Release

Fall 2016