



## 2017 GRENACHE

ESTATE GROWN – SANTA YNEZ VALLEY

The 2017 Grenache offers a brilliant expression of our estate terroir, where ample sun exposure encourages full varietal flavors and cool marine breezes ensure a core of refreshing acidity.

### ESTATE VINEYARD

The 35-acre Brick Barn estate vineyard lies just north of the Santa Ynez River in a largely unexplored winegrowing corridor near the city of Buellton in the western Santa Ynez Valley. With the Pacific Ocean just 10 miles away, the marine influence is forceful, yet solar exposure remains persistent—a providential combination that produces fruit with extraordinary dimension. This wine is a blend of all three Grenache blocks and clones grown on our estate: Block 15 (Clone 513), Block 16 (Clone 362) and Block 17 (Clone 136). These blocks are planted along an upper highland at an elevation of 550 feet. Here, rocky loam and limestone soils impart qualities of intensity and finesse. Variations in sun exposure from block to block allow for added depth and complexity in the final blend.

### WINEMAKING

After night harvesting, the fruit was destemmed and cold soaked for three days to initiate a gentle extraction of color and flavor. The wine was then fermented in small open-top bins, with two punch downs and one pump over applied daily to ensure continued balanced extraction and aeration. After gentle pressing, the wine was settled and racked to neutral French oak barrels, where it aged for 24 months prior to final blending and bottling.

### TASTING NOTES

The 2017 Grenache presents fragrant aromas of red fruit with hints of blueberry, cola and cedar. A supple, rounded palate delivers jammy flavors of dried cherry, raspberry and pomegranate with intriguing notes of earth and white pepper. A juicy, supple finish lingers with fine acidity and beautiful structure.



### VINEYARD

Blocks 15, 16, 17

### CLONES

Clones 513, 362, 136

### AGING

24 months – neutral French oak

**pH** 3.40 **TA** .54 **ALC** 14.3%

**MSRP** \$44