

# ARROYO SECO GSM

2021



## TECHNICAL DATA

<b>APPELLATION</b>	ARROYO SECO		
<b>VINEYARD</b>	VENTANA VINEYARD, ZABALA VINEYARD		
<b>BRIX</b>	23 - 24	<b>PH</b>	3.62
<b>ALCOHOL</b>	13.8%		
<b>PRODUCTION</b>	600 cases ( 12x750ML )		
<b>UPC</b>	8 9562700218 2		



## PLACE

This GSM is a transparent reflection of the terroir in the Arroyo Seco AVA. The Eastern portion where these vines reside is directly exposed to the cool coastal influence of the Monterey Bay. Dense morning fog followed by strong afternoon winds provide one of the longest growing seasons in California. Well drained alluvial soils consisting of Arroyo Seco gravelly loam are the base for the thoughtful farming and honest winemaking practices that allow us to create wines possessing freshness, minerality and complexity.

## WINEMAKING

- Fermented 25% whole clusters in small open top fermentors.
- Cold soaked for 4-5 days before natural fermentation began.
- Primary fermentation lasted between 12-14 days before draining.
- Aged sur lie for 10 months in 100% neutral French oak.
- Bottled unfiltered and unfiltered.

**AROMA** *blackberry, dried blueberry, raisin, rosewater, clove*

**PALATE** *mixed berry jam: blackberry, raspberry, blueberry; kalamata olive; clove*

*Grenache, Syrah and Mourvedre are a classic blend of grapes seen throughout Southern France, most notably as three primary grapes in Châteauneuf-du-Pape. This combination yields concentrated flavor, high acidity and strong tannins—all elements that suggest this wine can be cellared for many years. When you're ready, it's perfect for the holiday season as it pairs well with roasted, spiced and smoky dishes.*

TERROIR-DRIVEN COOL CLIMATE WINES FROM ARROYO SECO

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