



2018 GRENACHE -SYRAH

WINE TECHNICAL DATA

APELLATION	CENTRAL COAST		
VINEYARDS	BESSON VINEYARD, TONDRE GRAPFIELD		
BRIX	22.3, 23	PH	3.6
ALCOHOL	13.2 % by Vol		
PRODUCTION	120 cases (6X750ML)		



PLACE

The Grenache fruit for this collection is sourced from Besson Vineyard, a historic place in Santa Clara County, part of the Central Coast AVA. Planted in 1910, this vineyard sees warm summer days and coastal fog settling on the hills in the evening, making the land and climate ideal for the red fruit that is harvested from the 100 year old head-trained and own rooted vines. Some of the oldest vineyards in Santa Clara County today.

Tondre Grapefield has quickly earned a reputation as one of the top producing sites in the Santa Lucia Highlands. Producing Southeast facing slopes, strong marine influences and ancient glacial soils consisting of decomposed granite, gravel and sandy loam make the basis for the exceptional quality fruit that this vineyard continually produces.

WINEMAKING

- 70% Grenache, 30% Syrah
- Native fermentation in open-top fermentors
- 50% whole-cluster
- Aged on lees in mixture of 50% concrete and 50% neutral oak for 10 months.
- Unfiltered and unfined

AROMA *Crushed wild berry, Asian spice, sage, lilacs*

PALATE *Tangy black currant, pomegranate, red plum, peppery spice, dusty stones, loamy earth, mure*

A new California expression of a Southern Rhone style red in an ode to Chateaneuf-du-Pape. The ripe and dark fruited Grenache-Syrah has an incredible bouquet of wild flowers and spices that leads to a forward palate of racy plum, red currant and huckleberry fruits, sprigs of lavender, pepper, minty notes and a fresh tang with some delicate floral tones.