

RUSSELL JOYCE COLLECTION GRENACHE - SYRAH 2019

TECHNICAL DATA

APPELLATION	MONTEREY		
VINEYARDS	CEDAR LANE , Arroyo Seco TONDRE GRAPEFIELD , Santa Lucia Highlands		
BRIX	22 - 23	PH	3 . 62
ALCOHOL	13 . 7 %		
PRODUCTION	225 cases (12x750ML)		

PLACE

The Grenache fruit for this collection is sourced from the Cedar Lane Vineyard located in the heart of the Arroyo Seco appellation. This vineyard is characterized by sandy loam soils in the old dehydrated river bed where these vines reside and cool foggy mornings, followed by sunny afternoons with a strong marine influence.

Syrah fruit is sourced from Tondre Grapefield. This vineyard 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.
- 15ppm free SO2 was added only prior to bottling in order to preserve freshness.

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

PALATE *Tangy black currant, pomegranate, red plum, peppery spice*

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.

