



2001 GRENACHE

Vineyard: The grapes came from our new vineyard planted in 1998 to Grenache Noir clones purchased from Tablas Creek and Alban Vineyards. These clones, selected from Chateauneuf du Pape, give darker color and better structure than the majority of Grenache planted in California. Our vines are planted on low-vigor rootstock in 4x6 spacing.

Vintage/Harvest: Since this is our first ever harvest of Grenache, we don't have anything with which to compare it. We did notice, however, that the skins on our grapes were darker and thicker than other local Grenache grapes. In an attempt to achieve Chateauneuf-like results, George dropped 60% of the crop, limiting the yield to 7 pounds per vine. The grapes were harvested *sur-maturite* at 27 degree brix on October 9.

Vinification/Oak Aging: The majority of the three clones were each fermented separately in small bins. The remainder was blended and fermented in an open-top tank. We drained a small portion of the juice (*saignee*) to intensify color and structure (an issue with Grenache). The wine was racked only once to preserve fruitiness. We blended 15% Syrah from our new planting of clones 174 and 877. We bottled this wine unfinned and unfiltered after 11 months in older, neutral French oak.

Style/Description: Right from the beginning of its life in oak, this wine has displayed intense raspberry, tar and pepper flavors with a sexy texture usually found only in wines from the Southern Rhone. Beginners luck? So what. This wine rocks.

Harvested: 10/9/01
Total acidity: 0.57g/100ml
pH: 3.8
Oak Aging: 11 months in neutral French oak

Blend: 85% Grenache, 15% Syrah
Alcohol: 14.8%
Bottled: 9/6/02 Unfinned, unfiltered
Cases produced: 270
Price: \$26.00