2016 GRENACHE DRY CREEK VALLEY - FAMIGHETTI VINEYARDS

TASTING NOTES

Cherry, strawberry and rhubarb pie (with a warm graham cracker crust) come to mind when smelling and tasting this wine. Fresh honeysuckle and violet floral aromas build with time in the glass (if you can wait that long), and a savory, spicy character begins to harmonize with the fruit. The mouthfeel is broad and supported by supple, smooth tannins. Fruit and spice linger on the long finish.

WINEMAKER'S NOTES

The winemaker's job is to produce a Grenache that best represents the fresh fruit in the vine-yard. The clusters were carefully destemmed and gently dumped into an open top tank. Yeast was added and the fermentation was temperature controlled to ensure maximum fruit expression with balanced acid and tannin structure. The wine was aged on fine lees in mostly used French oak with a tiny portion of new wood.

THE VINTAGE

2016 was a beautiful, evenly ripening year. In Dry Creek at the Famighetti Vineyard, the Grenache was afforded more hang time due to favorable weather. This lead to increased maturity in the enormous clusters, resulting in a wine with more aroma, color and flavor. The fresh Grenache fruit, more than almost any other variety for me, shows aromas and flavors extremely similar to the finished wine.

INFO

VARIETAL COMPOSITION

100 percent Grenache

APPELLATION

Dry Creek Valley

VINEYARD(S)

Famighetti Vineyards

BARREL COMPOSITION

80 percent neutral French oak; 20 percent new French oak

BARREL AGING

18 months

ALCOHOL

14.8%

WINEMAKER

Garrett Martin

CASES

200

