



# Sonoma County Grenache 2021



**APPELLATION:** Sonoma County

**ALCOHOL:** 14.5%

**PH:** 3.47

**T/A:** 5.3 G/L

**AGING:** 22 months in French oak

**CASES PRODUCED:** 328

## IN THE VINEYARD

Sonoma County is a diverse wine growing region with areas experiencing warm sunny days while other are affected by the cool morning fog from the bay. Vineyards for this Grenache were selected based on their optimal climate and soil combination.

## ABOUT THE VINTAGE

2021 was a smooth and uneventful harvest season. June started out warm, followed by a cool and foggy July and August that slowed ripening and caused nice retention of acidity. Even ripening, with no extreme heat events, made for ideal growing conditions. Sparse winter rains resulted in an early bud break, evenly developed clusters, and smaller berries packed full of flavor. Overall, the fruit was exceptional, making it another amazing year for quality.

## CONVERSATIONS WITH THE WINEMAKER

Each block of Grenache was harvested individually by hand at night to preserve the delicate flavors. The fruit was sent directly to press. After fermentation, the wine was aged in French oak barrels for twenty-two months.

## TASTING NOTES

In the glass, a deep purple hue introduces the 2021 Grenache, unveiling captivating aromas of boysenberry, blackberry, and baking spices. Full-bodied and richly textured, this wine presents a tapestry of flavors reminiscent of warm blueberry pie, ripe raspberry, dark chocolate, and subtle notes of cedar. The interplay of balanced acidity and silky tannins adds to its allure, leading to a satisfyingly rich finish. In sum, a truly delightful and delicious expression of Grenache.