



Napa Valley Cabernet Sauvignon GRAPPA 2020 HARVEST

STORY

We were first introduced to this eau de vie ("water of life") in Burgundy, where it is known as Marc, in the early 1990s when we were traveling to Europe to familiarize ourselves with other wine cultures. After we had a few vintages behind us at the Eisele Vineyard, and with our experience with Marc, we started questioning if we could do a similar beverage with our leftover grape pomace at the end of every harvest. Then, during a later trip to Italy we came to appreciate Grappa, which was experiencing a renaissance as fine producers like Nonino and Jacopo Poli immediately distilled the fresh grape pomace and added a small amount of fermenting must. We were fascinated by the result, which was quite floral and complex, a complete departure from our earlier perceptions of the spirit. Every harvest moving forward, using this technique and with our winemakers and the distilling expertise of Jörg Rupf and Lance Winters, (the master distillers at St. George Spirits), we produced a Grappa from the Eisele Vineyard. The last Araujo Estate Grappa was produced by us in 2012. In 2020 when it became clear we could not make red wines that would meet or exceed the quality you have come to expect from Accendo Cellars, we turned to our past and decided to make Grappa, once again collaborating with the master distillers at St. George Spirits.

TASTING NOTES

Crystal clear, with aromas of fresh cut grass, straw, white peaches, white chocolate, citrus rind, and melon. Mid-palate sweetness, with citrus, melon, cut grass notes, light pepper, and a creamy texture. Medium finish with additional fruity notes and cracked black pepper at the back of the throat. A delightful digestivo to enjoy after a meal.

VARIETAL DETAILS

Fresh Cabernet Sauvignon grape pomace distilled in stainless steel drums by St. George Spirits following fermentation, September 2020 harvest

BOTTLING

Filtered prior to bottling in September 2022.

ALCOHOL PRODUCTION

40.0% 1,284 bottles