

2021

GAMINE GRENACHE

A gorgeous Grenache layered with complexity.

BOX SCORE			
VARIETY	GRENACHE 100%	ALC	13.5%
APPELLATION	APPELATE VALLEY AVA	PH	3.58
VINEYARD	MAE'S VINEYARD	PRODUCTION	107 CASES
AGEING	CEMENT AND ONE NEUTRAL FRENCH OAK BARREL		



VINTAGE RECAP

The 2021 vintage in the Northwest was pretty typical except for one glaring gigantic difference.

In late June, we experienced an unprecedented heat dome that brought temperatures up to 120+ degrees for 2 days with lower 100s on the shoulders. Our young vines behaved with surprising resilience, but the heat evaporated a lot of moisture from the soils early in the season. We lost some baby vines and anxiously watched the rest of the season, wondering how our dry farmed sites would handle the drought conditions. Thankfully, just the right amount of early season rain came in early September and the weather was pleasant the rest of the harvest.

WINEMAKING + FERMENTATION

This 50% whole cluster carbonic (in cement) 50% traditional ferment brings out the best in the Mae's vineyard site and its pink granite soils. Pressed off and aged back in the cement it was fermented in plus a neutral barrel, the style typifies tension, depth and grace. Unfiltered, unfined, and just a little so2, Voila!

TASTING NOTES

Luxardo cherry and crushed plums dance with an anise spice and a base of wet slate. This wine has structure and depth with lots of fruit volume and intrigue.