



2016 GRANT GRENACHE SANTA YNEZ VALLEY

The 2016 Grant Grenache is made from a selection of the finest Grenache vineyards in Santa Ynez Valley, with a small portion of Syrah to add another layer of depth and flavor. Grower Ruben Solorzano meticulously farms each site.

Winemaker Angela Osborne selects the optimum picking time for each site. She then carefully de-stems the fruit, retaining a small portion of whole cluster to bring delicate spice and structure to the wine. Fermentation is done naturally with only ambient yeast. The fruit is gently foot-tread to maintain the health of the fermentation and integrate the vibrant characteristics of the de-stemmed fruit with the whole clusters. It is then aged for 11 months in French oak barrels, with only 14% new included, to enhance texture and depth in the wine without overwhelming the subtlety of Grenache. After aging, the wine is bottled to preserve freshness and purity of flavor.

VINEYARD: 59% John Sebastiano Vineyard Grenache, 24% Kimsey Vineyard Grenache, 11% Stolpman Vineyard Grenache, 6% Stolpman Vineyard Syrah

VARIETIES: 94% Grenache, 6% Syrah

AVA: Santa Ynez Valley

ALCOHOL: 13.1%

pH: 3.69

WINEMAKING: 4% whole cluster

ÉLEVAGE: 11 months in French barrique 14% new

BOTTLING DATE: August 18, 2017

RELEASE DATE: September 2018

SRP: \$38