



2018 GRANT GRENACHE SANTA YNEZ VALLEY

The 2018 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, sourcing from three contrasting blocks of Folded Hills Grenache. She then carefully de-stems the fruit. Fermentation is done naturally with only ambient yeast. The fruit is gently foot-tread to maintain the health of the fermentation and to 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 4% 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: 100% Folded Hills

VARIETIES: 94% Grenache, 6% Syrah

AVA: Santa Ynez Valley

ALCOHOL: 14.1%

pH: 3.6

WINEMAKING: 100% de-stemmed

ÉLEVAGE: 11 months in French barrique, 4% new

BOTTLING DATE: August 30, 2019

RELEASE DATE: October 30, 2020

CASES PRODUCED: 1,242

SRP: \$41