

2020 G.S.M.

THE WINE

Our 2020 G.S.M. is made from a selection of the finest Grenache, Syrah, and Mourvèdre vineyards in the Santa Ynez Valley, including Folded Hills Estate. Each site is meticulously farmed to organic and/or biodynamic standards. Winemaker Michael Brughelli works with growers to choose the optimum picking times to capture both freshness and flavor, then makes the wine in an honest and time-honored way.

After harvest, the fruit is carefully de-stemmed. In order to add another layer of spice and structure, a portion of whole cluster is retained. The vintage and vineyard guide the choice of whether or not to include whole cluster in the fermentation. Michael walks the sites before harvest and chews on stems in the vineyard and again in the winery to check their health and flavor for that year. All fermentation happens naturally with ambient yeast, and the fruit is foot-trod until fermentation is complete. To preserve freshness and vibrancy, the wine is aged for 11 months in neutral French oak barrels.

TECHNICAL INFORMATION

VINTAGE: 2020

GRAPE VARIETIES: 58% Grenache, 30% Syrah, 12% Mourvèdre

REGION: Santa Ynez Valley

ALCOHOL: 13.5% pH LEVEL: 3.73

TASTING NOTES

The 2020 GSM is a classic Rhône-variety blend of Grenache, Syrah, and Mourvèdre with notes of cranberry, bing cherry, and pomegranate on a foundation of ripe black plum. Its fine textural tannins and delightfully vibrant acidity suggest graceful aging potential while at the same time compelling in its youth.

WINEMAKING

PROCESSING: Native fermentation, 25% whole cluster ÉLEVAGE: 11 months in neutral French barrique

FOLDED HILLS

In making Folded Hills wines, our goal is to respect the land, and through the wines, express its unique voice. With as little interference as possible, we let the grapes speak for themselves. We strive to craft beautiful wines with a focus on purity and use old-world practices in our certified organic vineyards. We consciously handcraft small-batch artisanal wines, using no commercial additives and the smallest amount of sulfur; just enough to preserve the wine. Folded Hills wines contain no residual sugar and use only native yeasts that occur naturally in the vineyard. It's all part of our promise to make wine in an honest, time-honored way.

DETAILS

BOTTLING DATE: August 16, 2021 RELEASE DATE: March 21, 2022

SRP: \$52



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