



## 2021 Alder Springs Vineyard Grenache Noir

**Tasting Notes** Medium ruby in the glass with \*just\* the faintest hint of trademark garnet. Wide clear rim tinged with purple and blue. Sparkling transparent, it exudes ripe, succulent cherry, clean and focused, a core of applesauce and nutmeg, cinnamon spices shimmering over faint vegetal. Slight Pinot-esque funk and a brightness of fruit leaning towards Syrah.

Tasting it fulfils all your fantasies. The sharp wings of berry pause at a chalky cliff, building spirit and nerve before throwing themselves off into a tumultuous mélange of ridiculously restrained—but wholesome—fruit: cranberry and pomegranate, faint wisps of licorice and sagebrush, citrus minerality, shrill acid, and the weedy mist of tannin. Drinking perfectly at the cusp of a LONG life, this is impossible to not like now, and probably has 2 decades of life ahead. Alder springs doesn't mess around, and this wine is testament.

**Vineyard** On the hilly 6,000-acre Alder Springs Ranch in the far northern Mendocino County, Stuart Bewley has been growing some of California's most outstanding wine grapes since 1993. Bewley practices his patented brand of extremist viticulture on a patchwork of vineyards perched along the steep sandstone slopes of the Coastal Range. The mountainous ranch is a decidedly challenging spot to cultivate grapes, but the results speak for themselves.

Spirit Rock is the highest elevation planting at Alder Springs Vineyard at 2700 feet. The sparse soil contributes to the intense exotic and structures Grenache Noir. The vines are farmed to one cluster per shoot, and the berries are small and "Pinot-like". Spirit Rock is so named sure to large sandstone outcroppings due north of the block considered sacred to the local tribes. The vines are planted in the alluvium of the sacred rock.

**Winemaking** The Alban clone 2 Grenache Noir was picked the night of October 11th. And delivered to the winery bright and early, still cold from the night. We never destem our reds, the whole clusters are gently moved into a stainless-steel tank and lightly stomped (yes with our feet) to break some berries at the top of the vessel and then we saignée roughly about 15% of the juice prior to fermentation to increase concentration. We allowed native, indigenous yeast to start fermentation. The primary fermentation lasted for 14 days at which pointed we press the must into neutral French Oak barrels to rest for nineteen months, where it remained undisturbed, except for a monthly topping and bottled in May of 2023, unfiltered and unfined.



### WINE

BLEND  
100% Grenache Noir

CASES PRODUCED  
125

BARREL AGGING  
Neutral French oak  
19 months in barrel

CHEMISTRY  
pH: 3.58  
Titratable Acidity: 5.88g/L  
Alcohol: 13.8%

### VINEYARD

CLONES  
Alban 2

YEAR PLANTED  
1998

YIELD  
2 Tons/Acre

HARVEST DATE  
Oct. 11th, 2021

BOTTLING DATE  
May 8th, 2023

RETAIL PRICE  
\$46

