



2021 Cottonwood Vineyard Grenache Noir

Tasting Notes Cracked white pepper and Herbs de Provence aromas give into flavors of Santa Rosa plums, black cherry, and red currants. The lifted aromas are followed by flavors of red currant, melted licorice, and grilling spices. Then packing a mid-palette kick reminiscent of a Mourvèdre from Bandol that is unlike any Grenache we've ever had. A testament to growing Grenache in a cool climate. Oak aging in neutral barrel for 17 months has added hints of savory herbs, grilled meats, and aged mesquite to this complex and delicious wine. This wine has the stuffing to cellar for 10-15 years.



Vineyard Cottonwood Vineyard, aptly named for the large Cottonwoods that surround the site, is in the far southern reaches of the Napa Valley. Just a few miles from the San Francisco Bay, the cool weather and constant winds are far more suited to Chardonnay and Pinot Noir than Grenache. In fact, this vineyard is surrounded by a sea of Chardonnay. As far as the eye can see. We don't know why Mark English decided to plant this 2.5 acres of Grenache Noir in 2015, he doesn't really know either. He just did. Most people told him it wouldn't ripen. But it does. The first fruit from Cottonwood came off the vines in 2020 and was sold to a large producer and disappeared into a blend somewhere. I bet it landed in some Pinot. Mark didn't like that; he thought the vines and grapes were good enough to stand alone. So, through a mutual friend, we found each other in the spring of 2021. I'm really excited about this wine and what a unique showing of Grenache Noir it is.

Winemaking The ENTAV clone 362 Grenache Noir was picked the night of September 23rd. 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 12 days at which point 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 unfinned.

WINE

BLEND
100% Grenache Noir

CASES PRODUCED
125

BARREL AGGING
Neutral French oak
19 months in barrel

CHEMISTRY
pH: 3.53
Titrateable Acidity: 5.34g/L
Alcohol: 14.1%

VINEYARD

CLONES
ENTAV 362

YEAR PLANTED
2015

YIELD
2 Tons/Acre

HARVEST DATE
Sept. 23rd, 2021

BOTTLING DATE
May 8th, 2023

RETAIL PRICE
\$46

Casey Graybehl Owner/Winemaker

