



2021 North Coast Grenache Noir

**Tasting Notes** The wine opens with a nose of strawberries and a sour rhubarb that fades into red fruit and raspberries. Second notes on the nose give aspects of a Perfumey lavender and cracked white peppercorns. The palette flows with the peppercorns and sweet, jammy fruit that are held up by the bright acid and soft, supple tannins. Easy to drink, and even easier to enjoy.

**Vineyard** This Grenache is sourced from cooler-climate vineyards in the North Coast region to showcase the various aspects of our abundant micro-climates here in the northern reaches of the San Francisco Bay Area. As I specialize in single vineyard Grenache Noir this started out a few years ago as a curiosity. Working in the barrel room one day, I wondered what it would taste like if I mixed up a little blend of wine from each vineyard that we keep separate and bottle individually. The sum was greater than the parts. But at that time, I didn't make enough wine to actually do it. Fast forward to 2021, where I was able to purchase a little fruit from a vineyard here in the Sonoma Valley that was originally going to end up as a single vineyard bottling. But upon more reflection and since I already have a single vineyard from the Sonoma Valley, I decided that this would be the base for my first North Coast Grenache Noir. I added a dash of this and a dash of that from my other Grenaches and as I first discovered in the barrel room that day, that sometimes the sum is better than the parts.

**Winemaking** All of our Grenache Noirs are picked at night 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.

Casey Graybehl Owner/Winemaker



#### **WINE**

BLEND  
100% Grenache Noir

CASES PRODUCED  
105

BARREL AGGING  
Neutral French oak  
19 months in barrel

CHEMISTRY  
pH: 3.49  
Titrateable Acidity: 5.49g/L  
Alcohol: 14.1%

#### **VINEYARD**

CLONES  
Mix

YEAR PLANTED  
N/A

YIELD  
N/A

HARVEST DATE  
N/A

BOTTLING DATE  
May 8th, 2023

RETAIL PRICE  
\$28

