



Emmitt-Scorsone
2022 Grenache “Old Vines”
Estate Vineyard, Dry Creek Valley, Sonoma County

Vineyard: The 30-plus year-old vines adjacent to our winery in the rugged hills above West Dry Creek are planted in a secluded glen with well-draining, gravelly Laughlin loam soil. At 300 feet elevation, the vineyard enjoys cooler temperatures than the valley floor and is above the fog line on most days, creating the ideal environment for a balanced, elegant expression of pure Grenache.

Winemaking: The grapes were de-stemmed into small open-top tanks for a long cold soak to encourage development of color before fermentation began spontaneously with wild yeast. Aided only by the heat of the sun and gravity-fed rack and returns once per day, the must was unadulterated with chemical additives, other than a small sulfur addition at the completion of malolactic fermentation. The wine aged 16 months in neutral French oak barrels before it was racked, sterile-filtered and bottled.

Vintage: The 2022 growing season in Sonoma County began with a late spring and mild summer, fostering optimal conditions for early-ripening varieties. However, an unprecedented heatwave in early September challenged late-ripening grapes, necessitating vigilant vineyard management to maintain fruit integrity. In the Dry Creek Valley, we harvested Grenache on September 12th with rich color and tannin in the skins, and a nice balance of phenolic ripeness and sugar.

Tasting Notes: Dripping with sun-drenched black-plum and cherry flavors, this is an elegant expression of pure Grenache, marked by refined layers of black tea, crushed clay and spice. Its freshness, soft tannins and juicy constitution make it ready to drink now, but it should gain depth well through 2030.

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