



Domenica Amato

2022 Grenache – Estate Vineyard, Dry Creek Valley, Sonoma County

Tasting Notes: “This intense and layered Grenache brings aromas of ripe raspberry, cherry coulis, sweet cinnamon, and violets on the nose. The palate is a deftly balanced tightrope of rich tannin, juicy acidity and swirling flavors of roasted cherry, cocoa, cinnamon and chopped herb mélange. Absolutely delicious now, this will reward patience. Best 2030-2040. **95 points**. *Editor’s Choice.*”

– Tom Capo, *Wine Enthusiast*

Vineyard: Our estate vineyard in Dry Creek Valley, known as “the Vinegrove,” features several different blocks with unique exposures and soil types. The main “swale” in the center was recently field grafted to Grenache on the nearly 30-year old rootstock planted in very fine Laughlin loam. Isolated up in the hills, it is a few degrees cooler than the valley floor, allowing for balance and elegance in our expression of Grenache.

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.

Winemaking: Harvested by hand and fermented spontaneously with wild yeast in two separate tanks – one fully destemmed and one 50% whole cluster. The must was punched down manually once or twice per day and the pace was brisk despite moderate temperatures of 78-85 degrees during the peak of fermentation. The wine was pressed after less than 2 weeks on the skins and racked into French oak – 28% new. The wine spent 2 years in barrel before it was racked and bottled unfiltered and unfiltered.