



*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:* On the heels of a stressful 2017, growers and winemakers were thankful for a return to an uneventful but fruitful vintage in 2018. A cool spring started off the ideal growing season with a near-perfect fruit set in the spring, and summer temperatures were moderate with fewer heat spikes than the previous years. As a result, harvest started two to three weeks later than during the recent extended drought, but along a more historically typical timeline. The long hang times and even ripening yielded wines that show concentrated flavor and structure without being over-ripe.

*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 thirteen months in barrel before it was blended – 72% from the destemmed, 28% from the partial whole cluster – and bottled unfined and unfiltered.