



2016 GRENACHE

We sourced the fruit for our 2016 Grenache from Alba Vineyards in Cochise County, Arizona on August 31st and September 5th, 2016. We destemmed the first batch of fruit to tank and cold soaked until the second lot arrived. We inoculated with a cultivated wild yeast on September 6th, and followed up with a conventional yeast strain (BM45) on September 8th. Fermentation was kept at a cool temperature and took one week, with pumpovers three times daily until dry. We allowed a two day post-fermentation maceration before pressing. The wine settled in tank for six days before racking to 100% new French oak barrels. The wine rested in barrel for a year and a half before bottling in March of 2018.

This wine is a clear, pale ruby with flecks of garnet. The fresh aromas of strawberry and cut grass leap out of the glass. The wine is of medium plus body, intensity and alcohol with medium tannins. Flavors of strawberry, cherry lozenge, dark chocolate, char, cinnamon and Jamaican allspice persist on the palate long after the sip has been swallowed.

AMERICAN VITICULTURAL AREAS (AVA):	Cochise County, Arizona
FARMING:	Irrigation
VARIETAL CONTENT:	90% Grenache, 10% Graciano
TIME IN OAK:	18 months
pH:	3.77
TOTAL ACIDITY:	5 g/L
ALCOHOL BY VOLUME:	15.2%
CASES PRODUCED:	296
WINEMAKERS & WINEGROWERS:	Lisa Strid & Scott Dahmer
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