

## 2011 GRENACHE

Each year we get better at making the Estate Grenache. In 2011, due to the cooler vintage and higher levels of naturally acidity in the grapes, we utilized more stems than in past vintages. Very few punch-downs resulted in a greater amount of carbonic fermentation, producing a wine bursting with aromas of ripe red fruits (alpine strawberries) and crushed dried herbs. Although lighter in color than our 2008 Estate Grenache, the 2011 is powerfully concentrated and will live in the cellar for many years, gaining complexity and rounder tannins with age.

- Sashi Moorman, Winemaker

**HARVEST DATES:**

November 3rd, 2011

**FERMENTATION:**

3-4 week fermentation

**COOPERAGES:**

Neutral Ermitage puncheon

**VARIETAL BLEND:**

100% Grenache

**FINAL ANALYSIS:**

Alcohol: 14.5%, TA: 5.5g/L pH: 3.68

**BOTTLING DATE:**

3/19/2013

**CASE PRODUCTION:**

275 cases

