



Technical Data:

Cases Produced:
110

Vineyard:
100% Frediani

Treatment:
40% New French
Oak
11 Months

Alcohol:
14.8%

Release Date:
1st Sept. 2016

Retail Price:
\$50.00

Tasting Notes:

Our premier Grenache from the Frediani Vineyard has aromas of raspberries, plum, strawberries, vanilla, and cream. A feminine variety, this wine showcases the subtle nuances and complex flavors of what Grenache can do in the Napa Valley. The palette is filled with flavors of strawberries, raspberries, caramel, and vanilla dominate this wine. The texture is medium bodied with a bright fruit finish.

Aging:

This wine was aged in a combination of new and neutral French oak. The goal was to add nuances of vanilla and caramel to the bright fruit of this Grenache, but not overwhelm the characteristics. It was barrel aged for only 11 months ensuring we kept the fruit lively and the preserve the freshness of the wine.

Winemaking:

This small batch of fruit was fermented in a small open fermenter, and aggressively hand punched down during the fermentation. We introduced a yeast native to the Rhone region of France, that is known to enhance the varietal characteristics of Grenache. What can sometimes be tough to extract, we were able to get a complex wine with medium body and great varietal characteristics. The wine was aged only 11 months in barrel to preserve its freshness.

Vineyards:

This single vineyard Grenache comes from the Frediani Vineyard. Growing grapes in the Napa Valley for over 100 years, they are farmers at heart, and in our opinion one of the best growers in the Valley. We've been working with the Frediani's fruit for 10 years, and when the opportunity came up to get some of this head trained dry farmed Grenache from right behind the family home we jumped at the chance. Being a dry farmed Grenache, the vine and berry size are controlled, and this allows the grapes to be extremely concentrated. Grown in one of the warmest parts of the Napa Valley this Grenache is truly something special. Such a wonderful opportunity to work, taste, and try such a rare variety.