

2010 'VERVE' - GRENACHE



NOTES

Here's what the dictionary says this about 'Verve': **noun:** enthusiasm, energy, spirit, life, force, punch (informal), dash, pep, sparkle, zip (not code), vitality, animation, vigor, zeal, gusto, welly (slang), get-up-and-go (informal), elan, brio, vivacity, liveliness, vim

My growing love affair with Grenache had been hampered by the fact that great Grenache vineyards in Santa Barbara County have been scarce – so we planted a few acres in two of my favorite vineyards; these new plantings rewarded 3 years of diligent coddling with the most beautiful inaugural raw material, and the end-result is the first Sanguis wine to be labeled as Grenache. We picked the grapes for this wine the day after Thanksgiving 2010. Here's that scene: 5AM, it's pitch black out, twelve guys with a bit of that Thanksgiving hangover are standing on a lonely hillside with spelunker headlights on their heads and shears in hand, it's 27 degrees out, the Santa Rita Hills wind is blowing – one of those aforementioned character, beauty & balance building exercises.

Composition: Grenache, co-fermented with small amounts of Syrah and Viognier with about 21% whole cluster inclusion, raised for 23 months in a combination of new and 'certified self-pre-used'TM 500, 300 and 228L French oak barrels. (Sadly) only 175 cases bottled. Unfined and unfiltered.

Note that we have changed the appellation on all of our labels from the very generic 'California' to (the only somewhat generic) Santa Barbara County appellation – owing to the fact that since 2009/10 we grow the raw materials in custom-planted vineyards where we hold long-term leases, all of which are located in the county. And because we believe that Santa Barbara county is one of the world's optimal growing regions, capable of consistently achieving greatness.

- Matthias Pippig | Winegrower

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VITALS

Varietals	Grenache 84%, Syrah, 13%, Viognier 3% (approx. 18% whole cluster)
Vineyards	John Sebastiano, Watch Hill
Harvest Dates	October 29, November 19 & 26, 2010
Yields	tons / acre 0.9 – 1.3 lbs/vine 0.7-2.1
Brix (at harvest)	22.7 – 25.8
Alcohol	15.4%
pH / TA	3.58 – 3.9 / 4.2 – 6.1
Barrels / Coopers	228L & 300L French Oak Barrels – 16% New / 84% seasoned
Barrel Aging	24 months
Rackings	One
Filtering / Fining	None
Bottled	September 2012
Production	175 (9L) cases
Scheduled Release	Spring 2013
Suggested Retail Price	\$70