



2011 Central Coast Grenache,  
Produced in Santa Barbara California

## VITALS

Varietals	Grenache 78%, Syrah 18% Roussanne, 4% (25% whole)
Vineyards	Watch Hill, John Sebastiano
Harvest Dates	October 10, November 11 & 23
Yields	1.3 - 1.6 tons / acre 1.2 - 1.7 lbs/vine
Brix (at harvest)	24.1
Alcohol	14.5%
pH / TA	3.57 - 3.78 / 5.7 - 5.8
Barrels / Coopers	300 & 500L French Oak, 100% seasoned
Barrel Aging	30 months
Rackings	None
Filtering / Fining	None
Bottled	Spring 2014
Production	135 cases
Release	Fall 2014
Suggested Retail Price	\$70

2011 *V* E R V E – Not a lightweight, but like with some of the music recorded on its namesake Jazz label from the old days, attractive tension is framed by the sort of weightless transparency that wraps around the tongue like the fine fabric of a favorite summer scarf around your neck when evening falls; the selection of non-primary colors are woven into a pattern that reminds of parts of the world that are still a mystery to us here in the Western World, with all their exotic fragrances and flavors.

**Food:** Pull out any of Yotam Ottolenghi's cookbooks and you'll find something to go with this – roasted eggplant dishes, couscous with currants and almonds, braised eggs with lamb and tahini sauce.

**Music:** more Miles Davis, tunes like "Sanctuary" and "Mood" from the 1965-68 Quintett Recordings, or something more exotic like Anouar Brahem's "Barzakh" recording on ECM.

**Ideal temperature:** Just above cellar temp ~ low 60's to start

**Decanting:** Yes, always a good idea if possible. Several hours would be best, but even 20 minutes does wonders.

**Recommended stemware:** large Burgundy or Bordeaux bowls both work well, producing different results