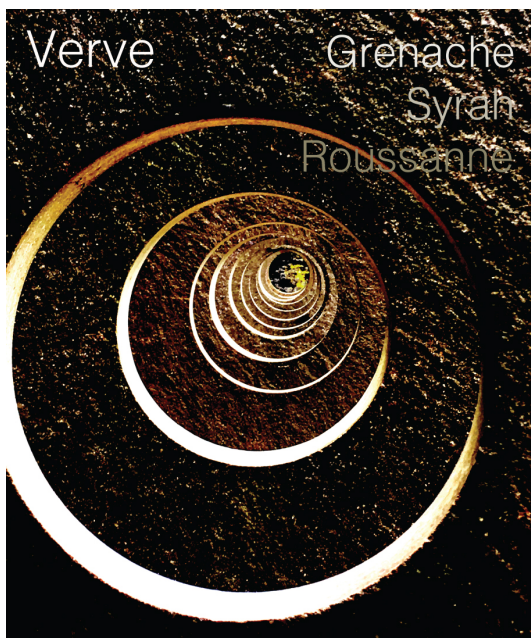


## 2014 VERVE



## VITALS

Varietals	Grenache 68%, Syrah 28% (Whole Cluster), Viognier 4%
Vineyards	John Sebastiano, Watch Hill
Yields	1.4-1.8 tons / acre; 1.2-1.5 lbs/ vine
Brix (at harvest)	25.6
Alcohol	14.9%
pH	3.75
Barrels / Coopers	300L Cigar & 500L French Oak Puncheons, Seasoned
Barrel Aging	26 months
Rackings	One (plus bottling)
Filtering / Fining	None
Bottled	February 2016
Production	125 cases
Release	Fall 2016
Winery Retail	\$75

## NOTES

There's this old trick of determining the depth of a well by dropping a stone and counting until you hear the sound. 2013 Verve reminds me of that – total darkness, the cool sensation of the mysterious world underground, and textural depth that can only be approximated. The 2013 Verve consists of Grenache, Syrah, and Viognier – a composition only possible through the magical climate of the Santa Ynez Valley. Verve yields the beautiful dark aromas of wild berries (not found in grocery stores) and the rest of aromatic picture composed of the Northern woods, a campfire, and someone meat grilling far off. I love Verve's strong but playful tannin and underlying freshness.

Food: If that fire-chef dude from Argentina (what's his name...Francis Malmann) were handy, that would be great – I've never eaten his food, but watching a couple of chef's table episodes, I imagine that his food would be perfect. Since he's probably not (handy), a substantial (read meat-centric) meal would work best, but in either case, things cooked over an open flame, with lots of smoky character would be a good choice.

Music: Argentine greats Jose Larralde or Jorge Cafrun, would be great choices to go with the smoky meat theme. If something with a little more funk feels right, then Hugh Masakela, Ray Lema, Orlando Julius, or Mulatu and Heliocentrics will work.**MP**