

2020 VERVE



VITALS

Varietals	73% Grenache, 18% Syrah, 7% Petite Verdot, 2% Roussanne
Fermentation	100% native yeasts
Vineyards	Watch Hill, John Sebastiano & Two Wolves vineyards
Alcohol	14.1%
Barrels / Coopers	300 & 400 seasoned French oak
Barrel Aging	30 months
Rackings	One
Fermentation	~ 40+% whole cluster, 12 months on lees
Filtering / Fining	None
Bottled	August 2023
Total SO2 at bottling	< 65 ppm
Production	140 cases
Release	Fall 2023
Winery Retail	\$90

NOTES

This is seriously delightful Grenache that will age for a very long while! If you wanted to explain to an alien, new to our planet, what a bowl of red fruit, a Moroccan spice bazaar, and damp forest floor smell like; or if you were trying to illustrate the concepts of mouth-filling complexity, purity, and minerality, to anyone - alien or not - all you'd have to do is pour them a glass of this 2020 Verve. And if someone didn't get any of those things at the end of the bottle, then we shall have to surmise that they are truly alien

Vitals: Predominantly Grenache from our beloved block at the Watch Hill vineyard, with small quantities of Syrah and Cabernet Franc, and fractions of Petit Verdot and Roussanne, co-fermented in a few lots and raised with extended lees contact in large neutral French oak vessels for a little over two years.

Food: something about most Verve's we've made suggests northern African dishes, like tagines of various types, or many of the mostly vegetable-based Israeli dishes from chefs like Yotam Ottolenghi, and if there is to be animal protein, it would be long stewed Kid, or tacos al Pastor.

Music: Superposition, KGLW \\\ Atoms for Peace, Fortett Remix \\\ Spirits in the Material World, Police \\\ Kid A, Radiohead \\\ Tightrope, Laurie Anderson \\\ The Grim Reaper, KGLW \\\ Root-down, Beastie Boys \\\