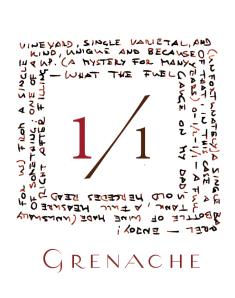


## 2020 1/1 GRENACHE



## VITALS

Varietals 84% Grenache, 10% Syrah, 6%

Roussanne

Fermentation 100% native yeasts

Vineyards Watch Hill, & Kimsey Vineyards

Alcohol 13.8%

Barrels / Coopers 400 seasoned French oak

Barrel Aging 31 months

Rackings One

Fermentation ~ 40+% whole cluster, 12 months on

lees

Filtering / Fining None

Bottled August 2023

Total SO2 at bottling < 65 ppm

Production 40 cases

Release Fall 2023

Winery Retail \$90

## NOTES

Like trying to describe what being in love is like, or why you are, these 1/1 bottlings are always the toughest for me to really describe. This is as close as I can get: ridiculously aromatic, like a field of flowers woven into a bowl of red fruit and an array of spices, and things I don't even know. This 1/1 Grenache goes on to dance on the palate with the vervy elegance and sinewed strength of a trapeze artist, and lingers there long after it leaving your oral orifice. The simpler way to put it would be: I'm hopelessly in love with this wine.

Vitals: Predominantly Grenache from the upper-most portion of the Watch Hill block, co-fermented with fractions of its neighboring Roussanne and Kimsey Vineyard Syrah on native yeasts, and with 45% whole cluster inclusion; then raised in a seasoned 400L French Oak barrel for 29 months

Food: Whatever your favorite meal is, the simplest pizza to the most complex elaborate dishes will work (sushi probably won't, and pro tip: always skip the kimchi when drinking wine)

Music: Sound and Vision (2013 accoustic), Bowie \\ Instant Crush, Daft Punk \\ Subterranean Homesick Alien, Radiohead \\ Rambler, Ginger Baker Trio \\ Doomsday, MF Doom \\