



## 2020 GRENACHE NOIR

APPELLATION: Paso Robles, California VINEYARD: Whale Rock Vineyard ABV: 14.5%

TOTAL ACIDITY: 0.60 g/100ml

pH: 3.7

RS: 0.13 q/100ml

GRAPES: 3 tons biodynamically farmed, certified organic,  $\delta$  hand-harvested on the 16th  $\delta$  22nd of October 2020

PROCESSING: 1.5 Ton open-top fermenters, hand punch-downs, followed by gentle pressing

FERMENT: Fruit was cold soaked followed by a lengthy primary fermentation. Secondary malolactic fermentation 100%.

AGING: 26 months in 50% new and 50% neutral French oak BOTTLING: 113 cases

AROMA: Black cherry, strawberry and lavender.

PALATE: Full of rich flavors including plum and all-spice with a fresh berry finish. Rich tannins and an acidic backbone make for a long, lush finish.

PAIRINGS: Tapas, grilled meats and lighter pasta dishes

HARVEST NOTES: 2020 - that might be enough said! Everything about this year has been unforeseeable. Luckily the grapes were somewhat immune. Spring was on time with very little threat or damage from frost followed by a long and moderate growing season. We did get a hot spell that reduced the grapes on the vine and some areas struggled. Worse were the **fi**res that caused smoke to hang in the air for days. We were extremely worried about a potentially memorable vintage ruined by smoke taint. We tested everything and are con**fi**dent we dodged a bullet. Whew! Look forward to full bodied reds and aromatic whites.

