



BETHEL RD

WINERY

2019 GRENACHE



APPELLATION: Paso Robles, California

VINEYARD: Whale Rock Vineyard

ABV: 14.5%

TOTAL ACIDITY: 0.57 g/100ml

pH: 3.5

RS: 0.24 g/100ml

GRAPES: 1 Ton Organic, hand-harvested from the Whale Rock Vineyard on 30 September 2019

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

FERMENT: Sequential inoculations over 3-5 days with several yeast species. Secondary malo-lactic fermentation 100%.

AGING: 22 months in 50% new and 50% neutral French oak

BOTTLING: 82 cases

AROMA: Blackberry, licorice, and espresso bean

PALATE: ripe cherry and plum filling with layers of silky tannins

PAIRINGS: Tapas, grilled meats and lighter pasta dishes

HARVEST NOTES: Vintage 2019 is like the Tale of Two Cities. The beginning of harvest was a bit late to start but the fruit was ripe, juicy, balanced, and full of color. It felt like an amazing super vintage was in the making both in quality and timing. However, we must never forget that we are farming, and anything can happen. A series of early frosts hit, and the vines slowed down making the tail end of harvest more difficult and time consuming. 90% of the fruit made it in time so overall the outlook is still bright!

