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## 2016 GRENACHE

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### TASTING NOTES:

Wrapped in silk pajamas on the fin of a gnarwhal as the glow of the midnight sun radiates the essence of your being. Herbal notes combined with fruit forward aromatics echo a sense of cinnamon, raspberries, black cherry, anise, and tobacco. Medium tannins and soft acidity create a balanced medium weight in taste. A lighter color plays with the eyes causing a reminiscence of sexy images from days past. Spicier foods pair well with this exotic beauty.

### WINEMAKING NOTES:

After a few years of dry conditions, 2016 comes along, all feels copasetic again. The beginning of the year was full of rain spread out until early spring. With all the rain, the grapes needed to sit on the vines longer to get the flavor and acidity we enjoy.

In the early dark morning hours before the sun poked its head over the ridge, the clusters were hand picked off the vines and sorted from any runts. After a nice ride down the road to the winery, the grapes were de-stemmed and sorted into 3 T-bins. Dry ice was added for a 3-day cold soak. Inoculation to 3 a day punch down, to a negative brix, took around 2 weeks. Free run and pressed juice were then combined. After 2 days of having the sediment settle out, the juice was pumped into neutral French barrels, where they lay still and calm for 18 months. We release the wine based on flavor, structure, and consistency. A time when the wine becomes something to be proud of when brought to dinner, parties, and intimate gatherings. This gentle yet flavorful wine is a **Silver Medal Winner of the 2020 San Francisco Chronicle Wine Competition.**

**VINEYARD**  
KICK RANCH VINEYARD

**AVA**  
SONOMA COUNTY

**PICK DATE**  
9/21/16

**BOTTLE DATE**  
MAY 2018

**BRIX**  
28.7

**ALCOHOL**  
14.8

**CASES PRODUCED**  
190

**PH**  
3.61