



2018 GRENACHE

TASTING NOTES:

An ice cream food fight amongst a school of phosphorescent jellyfish in an overflowing hot tub after a night of pizza.

Our Grenache intertwines the medium body and fruitiness for a luscious, well rounded and balanced wine. Plum, raspberry, black tea, and soy sauce dominate the aromas. Pairs well with roasted vegetable curry, goulash, herb crusted lamb chops, and the endless Thanksgiving meal.

WINEMAKING NOTES:

Since 2009, we have been crafting Grenache from Kick Ranch Vineyards at the bottom west section of the Mayacamas Mountain range. Working with the same rows, little adjustments are constantly made due to the ever changing weather. In 2018, Spring was cooler, which resulted in an impeccable fruit set which led to larger, concentrated fruit structure. A moderate summer with only a few heat spikes gave us the opportunity to let the grapes hang on the vine longer to give balance of acidity and sugars. We handpicked the Grenache somewhere past 1am on October 1st. Handsorting and destemming back at the winery, where the grapes chilled in a cool tank for three days to extra the juice for proper skin contact. Heat on the tank was raised for fermentation to begin. Pumpovers morning and early evening for the first 2 days, followed by punchdowns twice a day til sugars were dry. Pressed, juice settled for a couple of days, then aged for 18 months in 100% neutral French Oak barrels.

VINEYARD KICK RANCH

AVA SONOMA COUNTY

PICK DATE 10/1/2018

BOTTLE DATE 3/27/2020

BRIX 25.4

PH 3.41

ALCOHOL 14.3%

CASES PRODUCED 220