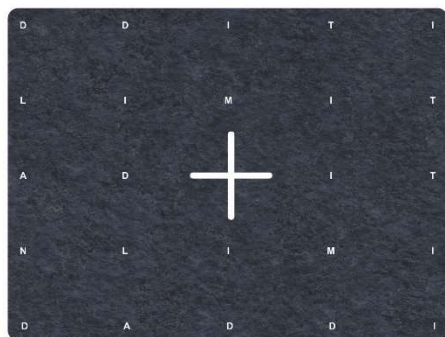




Limited Addition Wines

2021 Grenache Noir Red



AVA: Eola-Amity Hills PRODUCTION: 180 cases
VARIETAL: Grenache Noir
ALCOHOL: 12.8%
TA: 5.8 PH: 3.62
VINEYARD: Eola Springs
SOILS: Sedimentary
FARMING: Dry Grown/LIVE, Organic practices & no till
ASPECT: West/350ft
ELEVAGE: Neutral oak barrels

Before we dive into the details of this wine, we would like you to take a minute and absorb the fact that Grenache ripens in the Willamette Valley. This is a powerfully important concept to understand because Grenache needs warmth to ripen, much more in fact than Pinot Noir does. When grapes are correctly planted in the right area their ripening should coincide with the ending of the season. When ripening at the end of the season the weather cools down and allows the fruit to continue developing flavor without developing excess sugar which leads to high alcohol wines. Grenache ripens during the month of October after our last typical heat waves that always come in late September. As it ripens it develops beautiful peppercorn, grapefruit zest, orange peel, and a plethora of red berry flavors along with a strong presence of iron, umami, and sanguine mineral qualities. The acidity remains high in the grapes giving a very fresh profile and vertical feel on the pallet in a unique way that doesn't remind us of any Grenache wines we've seen from other world regions.