Grenache  NV (18/19)

Estate Bottled

Kelsey Bench - Lake County

Grown at 1450’ elevation on red, obsidian-strewn soil resulting from Mt. Konocti’s volcanic upheaval, our Grenache is a clone that makes excellent rosé, but also a pretty and downright joyful light red wine.

**Vineyard:** Estate grown on California sprawl trellising, planted east/west on a 10% slope. We originally planted this light-colored clone for rosé use. Heavy leafing on the shade side, no leafing on the sun side. No cluster thinning, just a little shoot thinning. We want pretty aromatics rather than phenolic development for our Grenache. Tables Creek clone D. By the way, Grenache loves Lake County heat and adapts well to volcanic soil. It is woefully underplanted here.

**Winemaking:** More laissez faire than many of our other wines, stem inclusion is by vintage feel at about 20% here, sometimes a little air-dried Sangiovese is added, sometimes a little Roussanne if on hand, in 2019 a little Chardonnay juice kicked off the fermentation. Some foot stomping. The goal is a light, bright charming red with low tannin and just enough texture and acidity to act as the canvas. Average time of 9 months aging in old, thick-stave oak barrels before bottling. In a lineup full of sturm und drang wines, this one is joyous.

**Vintage:** 2018 was a fire year, and Grenache is smoke sensitive, so one barrel from 2018 was added to two barrels from 2019. After 2020 and 2018, 2019 seems like an idealized dream. Sure, there was heavy rain, and enough heat to take harvest from 2 weeks late to one week early, and there were weeks without electricity. But there was no smoke, so we could use stems, we could use press wine, and we still knew what love was, at least in some abstract way.

**Label Image:** The label image is Athansius Kircher’s 1638 drawing of Mount Vesuvias’ eruption in his *Mundus Subterraneus* opus on global volcanism. All the fruit in this wine came from the lower pyroclastic slopes of the Mt. Konocti volcano that stands guard over our vineyard.



**Grenache**

95% Grenache

5% Sangiovese

20% whole cluster

Yield: 4 tons per acre

3 neutral 225l barrels used for aging

No racking until bottling

unfined, unfiltered

pH 3.89

TA 5.6gm/l

14.3% abv

72 cases produced

Hand bottled on site

SRP $35