

2016

GRENACHE, BEE SWEET VINEYARD

EDNA VALLEY

98 Cases | bottled April 9, 2018 (Non-filtered)
Suggested Retail: \$42

VINEYARD

This is our fifth bottling of Grenache, and our third Grenache from Bee Sweet Vineyard. This relatively new vineyard is located 5 miles from the Pacific Ocean and features rolling hills and Tierra series soil...deep, moderately well drained soils that formed in alluvial materials from sedimentary rocks. The climate is Mediterranean, defined by cool (75 – 80 degrees F) dry summers, and rainy winters with 20 inches of rain annually on average.

VINTAGE

The 2016 vintage was one of our best in recent years; a very cool growing season on the heels of a moderate winter rain season. The acids were higher than we've seen in recent vintages and the flavors are quite pronounced. The cool temperatures in August and most of September allowed for a moderate pace to harvest which in turn meant more skin contact time for the red wines and enabled the wines to settle before going to barrel. Juice yields were down, meaning that the berries were small and had a high ratio of skin to juice...which means more flavor, color and tannin.

WINEMAKING

The winemaking process follows the techniques used in Burgundy; cold soak for a few days, pump-overs during the beginning of fermentation and toward the end of fermentation, punched down in open top tanks throughout fermentation, pressed with a state-of-the-art stainless steel basket press and aged in French oak barrels.

Vineyard:

100% Bee Sweet Vineyard, Edna Valley
Varieties – 100% Grenache, clone 513

Harvest:

Harvested by hand on September 27, 2016
Average juice analysis – 25.0 °Brix, 6.30 T.A., 3.35 pH

Fermentation:

10% whole cluster, 90% destemmed into 1.5-ton open-top stainless steel tank.
Indigenous yeast and naturally occurring malolactic bacteria

Aging:

18 months in one-year-old and neutral French oak barrels.

Alcohol:	pH:	T.A.:
14.5%	3.50	5.43g/L



TASTING NOTES

Medium-deep ruby color...black cherry preserves, briar and white pepper aromas...the mid-palate is highlighted in this wine with a core of firm tannins which bring verve and vibrancy to this wine; finishing with small red berry flavors and a brightness from the acidity.