

## **2008 Grenache**

Alta Mesa

14.4 % Alc By Volume

65 cases produced

### **Winemakers Notes:**

Grenache is a beautiful, versatile grape variety that can be dark and mysterious or light, floral and elegant. This wine is elegant. Almost like Pinot Noir in aromatics. I used Rhone 4600 cultured yeast for the fermentation. This yeast helped build glycerol's for a wonderfully round mouth feel and incredible varietal character. This wine is almost like raspberry syrup with a little bit of white pepper spice. I blended 5% Syrah into this wine to darken the wines soul, it was a bit too light hearted and flashy. It needed the tannin and black pepper spice of the Syrah to give it some basement! I love the Rhone grapes I feel as though it is where my heart truly lies.

### **Tasting notes:**

The aromatics are full of raspberries and white pepper. The mouth-feel is luscious and textured, one smooth ride. I am not one to call my wines cocktail wines but this one is good for whenever you pull the cork!

### **Food Pairings:**

This Grenache would pair well with poultry, fish, as well as more exotic, spicy fare. Incredibly versatile however would be stomped on by roasted meats and heavy rich fare.

### **Specifics:**

14.4 % Alc.

3.65 PH

100% Oak Aged

33% New French Allier Oak

11 Months in barrel

Bottled 8-2-09