



2022 ESTATE GRENACHE

MOON MOUNTAIN DISTRICT

TASTING NOTES

A charming pale garnet hue, the 2022 Estate Grenache possesses an exceptionally expressive nose, brimming with aromas of wild cherry, pomegranate, and a subtle hint of tart cranberry, complemented by notes of rose petal and dried wild herbs. In the mouthfeel, the wine reveals a lively mid-palate, characterized by a vibrant juiciness and an energetic lift that carries through to the finish. Supported by elegant mineral tannins, the wine is finessed and balanced. This wine will be best enjoyed over the next five years.

VINTAGE NOTES

2021 autumn rains set the stage for saturated soils and provided ideal conditions for nutrient mineralization for the vines throughout the winter. Spring 2022 rainfall brought the total to 29 inches for the vintage, surpassing our annual average. Temperatures from January onwards remained consistently warmer than our prior 10-year average throughout the growing season. Fortunately, the vines tolerated the heat well, and grew full and balanced canopies. The above-average warmth persisted through the summer, resulting in an earlier veraison than usual and setting the stage for earlier ripening. We completed picking by September 8, the earliest finish to harvest in our records. The fruit displayed beautiful freshness, integrity, and balance – characteristics that are also reflected in the wines. Despite the record warmth of the season, we successfully dry-farmed 76% of our total vineyards.

VINTAGE: 2022 | **APPELLATION:** Moon Mountain District

VARIETY: 75% Grenache and 25% Mourvèdre

VINEYARDS: 87% Nuns Canyon Vineyard, 13% Hamel Family Ranch

FERMENTATION: 100% Stainless Steel Tanks with 50% Whole Cluster Fermentation

AGING: 100% Concrete Eggs

HARVEST DATES: 8.30.22 – 9.5.22

BOTTLING DATE: 2.20.24

PRODUCTION: 222 cases

ALCOHOL: 13%