



2022 ESTATE GRENACHE

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.

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. On the palate, the wine reveals a lively mid-palate, characterized by vibrant juiciness and an energetic lift that carries through to the finish. Supported by elegant mineral tannins, the wine is finessed and balanced. Best enjoyed over the next five years.

INFORMATION

Variety	100% Grenache		
Vineyard	87% Nuns Canyon Vineyard, 13% Hamel Family Ranch		
Appellation	Moon Mountain District	Harvest Dates	8.30.22 – 9.5.22
Vintage	2022	Bottling Date	2.20.24
Production	222 cases	Alcohol	13%
Fermentation	100% stainless steel tanks with 50% whole-cluster fermentation		
Aging	100% concrete eggs		

