



2023 ESTATE GRENACHE

VINTAGE NOTES

2023 was a benchmark year for a cool vintage in California—the coolest since the winery's inception. The season began with a cold, wet winter, with December, January, and March each receiving over ten inches of rain. In late February, Nuns Canyon Vineyard saw several inches of snow—a rare event not seen since 2017. By spring, rainfall tapered, but cool conditions persisted. Bud break was delayed, and shoot growth remained moderate. These cooler-than-average conditions extended into early summer, until a brief heat spike in July. The rest of the summer brought moderate warmth with no major heat events. Ripening conditions were near ideal, with gentle warmth and no severe heat in August or September. Harvest began September 4 with Sauvignon Blanc—our latest start on record. Red cultivars followed on September 14, and picking concluded October 10. This vintage stands out as one of the most expressive we've seen, showcasing remarkable elegance and vitality.

TASTING NOTES

Unfurling in the glass with a ruby-red hue, the 2023 Estate Grenache opens with bright aromas of wild alpine strawberry and raspberry, interwoven with spice, crushed ironstone, and dried wild herbs. Lifted red fruits and a floral character continue on the palate, framed by finely delineated tannins and a crystalline structure that envelops a core of volcanic minerality, lingering through a long finish. Vibrant and complete in its youth, this wine will continue to develop and gain complexity over the next decade.

INFORMATION

Variety	84% Grenache, 8% Mourvèdre, 8% Zinfandel		
Vineyard	82% Nuns Canyon Vineyard, 10% Hamel Family Ranch, 8% Rattlesnake Ridge		
Appellation	Moon Mountain District	Harvest Dates	9.14.23 – 10.9.23
Vintage	2023	Bottling Date	2.28.25
Production	732 cases	Alcohol	13%
Fermentation	95% stainless steel tanks and 5% neutral oak vat with 60% whole cluster fermentation		
Aging	100% concrete eggs		

