



# 2024 ESTATE GRENACHE

## VINTAGE NOTES

After the historically high rainfall of 2023, our vineyards saw 28 inches of rain over the winter and spring of 2024, right in line with the 12-year average. This provided strong soil moisture, and the vines grew with balanced vigor into early summer. Following several years of small-scale trials, we expanded no-till practices across nearly all vineyard acreage in 2024, preserving natural cover crop biodiversity and improving soil health. Rainfall was typical early in the year, but average high temperatures were warmer than normal each month except February. July was especially hot, with an average high of 97.6°F—8°F above the long-term average. Our ongoing transition to dry farming since 2017 helped the vines withstand multiple summer heat waves. Warm conditions continued into late summer, accelerating ripening and leading to an early, concentrated harvest.



## TASTING NOTES

A transparent, light-ruby hue in the glass, the 2024 Estate Grenache offers delicate fragrances of strawberry, raspberry, bergamot, rose petal, and sage, unfolding into notes of tea leaf, frankincense, and flint. Its red-fruited and floral expression is ethereal, carried by a fine, dynamic texture that feels long and crystalline. Minerality saturates the palate, crescendoing through the juicy, vibrant mid-palate and into a persistent, stony finish. Bright and expressive in its youth, the wine will continue to develop over the next decade.

## INFORMATION

Variety 84% Grenache, 16% Mourvèdre

Vineyard 92% Nuns Canyon Vineyard, 8% Hamel Family Ranch

Appellation Moon Mountain District

Harvest Dates 8.28.24 – 9.10.24

Vintage 2024

Bottling Date 8.5.2025–8.6.2025

Production 947 cases

Alcohol 13%

Fermentation 84% Stainless Steel Tanks and 16% Concrete Tanks with 40% Whole Cluster

Aging 100% Concrete Eggs

SRP \$80