



Grenache is the most widely planted grape in the southern Rhône Valley, and the second most widely planted varietal in the world. It is most often blended (with Syrah and Mourvèdre in France and Australia, and with Tempranillo in Rioja), but reaches its peak in the wines of Châteauneuf-du-Pape, where it comprises 70% of the appellation's acreage.

The 2011 year began with a wet winter and continued into spring. The temperatures were cooler than average and began a very cool, long growing season that delayed bloom and fruit-set. The cool growing season pushed our harvest date for Grenache to the last week of October and the fruit held up through the harvest rainstorms that marked the 2011 vintage.

The fruit was handpicked and fermented in a small bin with daily manual punch-downs. After very gentle pressing, the wine was racked to a once used French oak barrel. The wine was aged for 17 months.

Winemaker Tasting Notes:

The 2011 Four Cairn Vineyard Sonoma Coast Grenache is a pure example of Grenache from a cool climate location. This wine is typical of the 2011 vintage with lighter color and lower alcohol level, 13.8%.

The Grenache possesses perfume like aromatics of strawberries and fresh flowers. On the palate this is a bright, juicy, fresh wine with flavors of strawberries, currants, cherries and subtle spices with wonderful balanced acidity. Soft tannins are present to give length to the finish and help maintain its overall balance.

25 Cases Produced

95% Grenache, 5% Syrah

17 Months in once used French oak

Alcohol, 13.8%

Four Cairn Vineyard
PO Box 241 Rutherford CA 94573
707-927-0769
info@fourcairn.com