



2014 Sonoma Coast Grenache

Grenache is the most widely planted grape in the southern Rhône Valley, and said to be 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.

2014 was a very balanced and relatively easy growing season but very early for bud break, veraison and harvest. Drought conditions were very evident with a dry and warm winter but these conditions were relieved with good rainfall in February and March to relieve water stress on the vines. Summer temperatures were very even with few heat waves over 100 degrees.

The Grenache for this wine continues from the same vineyard sourcing which allows a very long, even growing season because of its cool location. Harvest was completed during the 1st week of October. The fruit was handpicked and fermented in a small bin with twice daily manual punch-downs. Fermentation lasted one and a half weeks and after very gentle pressing, the wine was racked to once-used French oak barrels. The wine was aged for 17 months with no racking or movement of the wine performed during the aging.

Winemaker Tasting Notes:

The 2012 Grenache possesses bright aromatics of raspberries, strawberries and fresh flowers. On the palate this is a juicy, vibrant wine giving a mix of bright fruit with great structure for balance. Flavors of currants, strawberries and brown spices mix with nicely balanced acidity. Soft, elegant tannins are present to give great volume to the palate and length to the finish.

70 Cases Produced

17 Months in once used French oak

Alcohol, 13.9%

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