

2018

GRENACHE

Jespersen Ranch, Edna Valley

91% Grenache · 9% Syrah



VINEYARD

Farming Grenache in the cool climate of the Edna Valley is a gamble. Fully ripening the grape clusters takes a fair amount of warmth and sunshine. The Edna Valley provides just enough by the end of the growing season, if you can avoid frost and rain later in the season. However, in more temperate years like 2018 you are greatly rewarded with beautifully ripened fruit. We harvested from late October to early November, and what we have is a fantastic expression of cool-climate Grenache.

WINEMAKING

The biggest hurdle with cool-climate Grenache is getting fully ripened grapes into the winery. After that, it tends to make itself. We fermented the Grenache with some stem inclusion in a stainless-steel tank. After pressing, we aged the wine in a large, wooden cask for 18 months of aging. The resulting wine has Jespersen Ranch's signature white pepper notes along with fruit and confectionary flavors. A small amount of Syrah from an adjacent block at Jespersen Ranch added extra color and depth. Grenache's signature wide, drying tannins and naturally high acidity make this a fantastic candidate for aging. Aging Recommendation: Early Maturity - Drink now or hold for additional aging.

WINEMAKER	Patrick Muran
CLONES	362, Alban & 174
BLOCKS	Blocks 20, 14 & 16
VINEYARD	Jespersen Ranch
AVERAGE BRIX	25.4
pH/TA	3.7/5.5 g/L
ALCOHOL	14.6%
AVERAGE YIELD	4.8 tons/acre
BARREL AGING	18 months
COOPERAGE	28% New French Oak
PRICE	\$55
CASES PRODUCED	438