



### **A Tribute to Grace Grenache, Santa Barbara Highlands Vineyard 2015**

**Vineyard:** Santa Barbara Highlands Vineyard

**Varietal:** 100% Grenache

**Alcohol:** 13.8% abv

**Finishing pH:** 3.72

**Release date:** October 1st, 2017

**AVA:** Santa Barbara County

**Harvest date:** October 1st, 2015 (moon in Aries)

**Élevage:** 11 months in french 220L & 500L barrique (17% new)

**Bottling date:** August 15, 2016 (moon in Sagittarius)

**Total Production:** 424 cases

This was my ninth vintage from the Santa Barbara Highlands Vineyard, and the expression of Grenache that accompanies the altitude here continues to amaze me. At 3000 feet elevation, the soil is a combination of decomposed granite and clay loam, and reminds me greatly of what I imagine the moon to look like.

The elevation brings a diurnal shift of up to 50°F, which allows for a rebalancing after often-soaring daytime temperatures. Kaolin Clay was sprayed on the Grenache clusters to minimise sun-damage (an effective natural sunscreen for grapes), whilst also aiding in slowing acid respiration.

In 2015, the beautifully lignified stems led me to increase the whole cluster inclusion to 78%. In addition, the berries showed physiological ripeness at the earliest sugars I have yet seen, resulting in the lowest alcohol levels in my 9 year SBHV history! At 13.8% abv, she is vibrant, balanced, and fresh as a cherry blossom. Fermentation was native, and I foot-tread twice daily throughout the 16 day fermentation. Secondary fermentation was spontaneous, and in barrel. The wine was racked once under July's new moon of 2016, and bottled one month later.

**tasting notes:** Tea Rose, Fennel seed and Temple Incense