



A Tribute to Grace Grenache, Vie Caprice Vineyard 2015

Vineyard: Vie Caprice Vineyard

Varietal: 100% Grenache

Alcohol: 13.7% abv

Finishing pH: 3.57

Release date: October 1st, 2016

AVA: Santa Ynez Valley

Harvest date: September 12, 2015 (moon in Leo)

Élevage: 11 months in french 220L & 500L barrique (20% new)

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

Total Production: 269 cases

This delightful haven of Grenache in Santa Ynez totals just 1.94 acres of vines. Planted in 2007 entirely to Alban clone Grenache, the property serves as a weekend retreat to friends Leif & Kimmy Hertzog, and Whit Latimer. 87 gently sloping rows canvas the classic Santa Ynez fine sandy loam, and encourage many layers of expression to shine.

We started working with this fruit in 2014 when our friend Erik Mallea took over the farming (his day-job is vineyard manager at Sanford). Our block is now organically farmed, and we produce this single vineyard bottling as well as the Santa Barbara County blend (from the southern block of the vineyard, farmed to a slightly higher yield).

Harvested on September 12th, we received 5.2 tons in total. The fruit was divided into a 50% whole cluster ferment for this single vineyard bottling, and a de-stemmed ferment for the SBC bottling. This whole cluster portion was foot tread twice a day throughout the 13 day fermentation. Pressed to barrel, MLF occurred spontaneously over the winter of 2015. The wine was racked once under July's new moon of 2016.

tasting notes: Cardamon, Swedish Christmas cake and Damson Plum