



A Tribute to Grace Grenache, Murmur Vineyard 2016

Vineyard: Murmur Vineyard

Varietal: 100% Grenache

Alcohol: 14.2% abv

Finishing pH: 3.48

Release date: March 1st, 2018

AVA: Santa Maria Valley

Harvest date: October 4, 2016 (moon in Libra)

Élevage: 10 months in neutral french 220L

Bottling date: August 19, 2017 (moon in Cancer)

Total Production: 110 cases

This is our second bottling from the Murmur Vineyard in the Santa Maria Valley. Owner Rob Murray told me many moons ago that this was the coolest site in California for Grenache, and that if Grenache could ripen here, then it could most certainly ripen in New Zealand. So we did some research: growing degree days were similar, and the sandy soils, marine influence, and south-facing vines certainly reminiscent of the upper TukiTuki Valley (our dream spot in the Hawkes Bay). In addition, the clone he had planted - 362 - has long been my favourite. In 2015, we leapt. And in 2016, we leapt again.

The vineyard sits directly adjacent to Solomon Hills, and the long, cool ripening that Rob spoke of was even longer in 2016 than the year prior. The early rains in 2016 gave the vines a new lease of life, and we saw a depth of flavor and richness come through alongside a copal-like spice. We split the pick into two ferments: one 15% whole cluster, the other 25% whole cluster. Fermentation was native, and we foot tread twice daily during the 13 day transition. The wine spent nine months on gross less, and was racked once under the new moon of July 2017, before being bottled one month later.

tasting notes: Violet, Damsen plum and pink peppercorns