

RAMIAN - GRENACHE ROUGE'



Vintage:	2006
Appellation:	California
Fermentation:	Cold Soaked 6 days on the skins, barrel fermentation
Aging:	9 mo's in neutral French Oak
Cooperage:	Sylvain, Saint Martin, Taransaud, Quintessence
Varietals:	100% Old Vine Red Grenache 70-years old vines
Alcohol:	14.2%
Release Date:	May 1, 2008
Cases Produced:	350
Suggested Retail:	\$18.00

VINEYARDS & WINEMAKING

Our winemaker, Brian Graham, believes that the vineyard is absolutely the most important factor when creating a wine. "For me, it's the vineyard that creates the quality and a wine's uniqueness. Really it's all about the vineyards."

North of Napa, this vineyard is something special. 70+ year old Grenache rouge, dry farmed and head pruned. These vines produce very little fruit, the little that they do yield is classic Spanish-style Garnacha. Picked very ripe to bring out the richest flavors and maximize the mid palate.

100% destemmed, these grapes are cold soaked for 6 days before fermentation begins. The grapes are the pressed to barrels for a slow, cool fermentation. After a partial malolatic fermentation, this wine sits on the lees for up to a couple of month before it is racked and then put to bed. This wine is my version of the classic Spanish Garnacha made famous in the cafes of Spain.

TASTING NOTES

Inspired by the wines of Spain, this Garnacha is perfect for sipping or for a pairing with your first course. Rose petals, liquorices, cloves and candied red fruits on the nose with a dry, full bodied, voluptuous mouthfeel of fresh strawberries, rhubarb and ripe red cherries in the mid-palate. The finish is a very long, rich mouthful of holiday spices and dark red raspberries. This wine is much bigger than one would expect, solely based on appearance.