

CARLSON



2017 Grenache

Having spent most of my career making Rhone varietal wines in one format or another, I am introducing my first Grenache into the marketplace with this 2017 Grenache. The grapes were hand harvested at night from a vineyard along Foxen Canyon road. The terrain of the vineyard is rolling hills and it sits at an elevation of 1,000 feet. It is a unique site and produces wonderful grapes from which to make wine..

WINEMAKING DETAILS

The 2017 harvest was one that was enjoyed by many. It seemed to be a “more normal” harvest for many. The bud break and ensuing growing season gave us lots of hang time. The winemaking was very typical for my Rhone varietals. A small cold soak, where the fruit is punched down by hand several times a day, followed by fermentation and pressing. The wine is given a period to settle and then it is placed in French oak barrels where it undergoes the magical changes that happen during this process. Grenache is a delicate variety and thus it is treated much like I make Pinot Noir. Minimal processing, racking and manipulation of the wine during the aging process.

The wine enjoyed 18 months in barrel.

WINEMAKING DETAILS

Harvested: October 11, 2017

TA: 5.2 gm/L

pH: 3.81

Alc. 13.5% Alc by vol.

Bottled: 6/9/2019

Production: 152 cases

TASTING NOTES

As I sit and taste this wine, the first thing that comes to me is the aromatics of this wine. Rose petals, clove, spice and light red fruits. The aromas are intoxicating. It is light, delicate and red. I found that a light chill on this wine really accentuates the aromas of this wine.

The palate is alive with nice acidity and fine tannins.

This wine will go with a variety of foods, grilled salmon, Asian/fusion dishes, lite pasta dishes and as an aperitif. So many possibilities.