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# WRITER'S BLOCK GRENACHE 2013

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## VINEYARDS

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This Grenache is made from two Lake County vineyards, predominantly Fiora Vineyard, with a smaller amount coming from Shannon Ridge Vineyard. Fiora Vineyard is in the far northeast Long Valley area, and is situated on an old creek bank. Shannon Ridge Vineyard is situated in the High Valley AVA.

## WINE STYLE & TASTING NOTES

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A wonderfully light and pretty style Grenache, the model for this wine is more of a Southern Rhone or Gigondas, as opposed to something from parts of Spain or Australia. Red fruits such as strawberry and raspberry are prominent, with notes of citrus rind, followed by flavors of cranberry, cinnamon, and a slight white pepper spice on the finish. The wine is fermented for 21 days in stainless steel tank before being aged in French and Hungarian oak (15% new) for 10-12 months.

## FOOD PAIRINGS

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Great for a tapas night, Grenache also pairs perfectly with grilled, stewed and braised meats like, veal, pork, chicken and duck.

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**APPELLATION** Lake County **HARVEST DATES** September 14<sup>th</sup>, 2013 **ALCOHOL** 14.7% **BRIX** Average 24.7 **FERMENTATION** Average 21 days at 82°F **pH** 3.80 **TA** .64g/100mL **BARREL AGING** 11 months in French, and Hungarian oak; 15% new oak **VINE AGE** Avg. 15 years **YIELDS** 3-4 tons per acre **YEAST** Native yeasts **PRODUCTION** 250 cases