

# 2017 GRENACHE, MENDOCINO



## TASTING NOTES

DECEPTIVELY LIGHT IN COLOR, THIS GRENACHE DELIVERS EXOTIC AND ALLURING AROMAS OF FRESH RASPBERRIES AND ORANGE PEEL. THE WINE IS LIVELY AND LIGHT ON THE PALATE, WITH AN ACIDITY THAT REFRESHES AND SUPPORTS THE FRUIT FLAVORS FROM THE FRONT TO THE BACK. BLACK CHERRY, STRAWBERRY, AND A SUBTLE ZESTINESS LINGER ON THE FINISH. SERVE SLIGHTLY CHILLED ON A WARM SUMMER EVENING OR PAIR WITH YOUR FAVORITE FALL DISHES.

## VINEYARDS

WE SOURCE OUR GRENACHE FROM TWO VINEYARDS, SEPARATED FROM EACH OTHER BY ONLY A FEW MILES. BOTH SITES ENJOYED A MEASURED, UNEVENTFUL GROWING SEASON AND WERE HARVESTED WITHIN DAYS OF EACH OTHER. WE WORKED CLOSELY WITH THE GROWERS TO REGULATE CROP SIZE, ALLOWING EACH VINE TO CARRY ONLY AS MANY CLUSTERS AS COULD PERFECTLY RIPEN.

## WINEMAKING

THE GRAPES WERE DE-STEMMED AND MOVED TO A COMBINATION OF NEUTRAL OAK AND STAINLESS STEEL FERMENTERS. WE EMPLOYED A LENGTHY COLD SOAK, PRIOR TO FERMENTATION IN ORDER TO EXTRACT AS MUCH OF THE BRIGHT FRUIT FLAVORS AS POSSIBLE. THE WINE FROM BOTH VINEYARD SITES WAS KEPT SEPARATE UNTIL THE FINAL WINE WAS BLENDED AND RETURNED TO BARRELS FOR TWO MONTHS PRIOR TO BOTTLING.

WINEMAKER	SARAH VANDENDRIESSCHE
APPELLATION	MENDOCINO
HARVEST DATE(S)	SEPTEMBER 27 & 29, 2017
BOTTLING DATE	APRIL 26, 2018
ALCOHOL	14.5%
BARRELS/AGING	7 MO. NEUTRAL OAK

*Elizabeth Spencer*

BONDED WINERY EST. 1998

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