

2016
**RESERVE
GRENACHE/SYRAH**

Jespersen Ranch, Edna Valley
55% Grenache · 45% Syrah



VINEYARD

We farm 9 acres of Grenache and 8 acres of Syrah grapes adjacent to each other at Jespersen Ranch, our cool-climate vineyard just four miles from the Pacific Ocean. Grenache and Syrah are slow to ripen in the cool Edna Valley and each year it's a risk that the grapes won't ripen completely before cold and wet weather sets in. However the 2016 growing season was temperate and we were able to let the fruit ripen to optimal levels. In a rare moment of opportunity both grapes were ready to pick at the same time and we were able to harvest in tandem.

IN THE WINERY

We knew we had a small amount of exceptional Grenache and Syrah from Jespersen Ranch and took the rare opportunity of a same day harvest to co-ferment the two. Grenache from this site has an inherent brightness and freshness that balances the rich, textured nature of Syrah. We co-fermented the grapes in a 1,200L French oak tank that had been used for a fermentation earlier in the vintage and then aged the wine in that cask for 17 months before bottling. The resulting wine is a captivating blend of bright fruit and black pepper, a perfect example of the harmonious marriage of two distinctly different grapes. Jespersen Ranch fruit, and these grapes in particular, have gorgeous natural acidity that allows for long aging potential and we expect this wine to hit its optimal drinking window from 2022 to 2026.

WINEMAKER	Patrick Muran
CLONES	136, 174, Alban, 877
BLOCKS	18, 16 10A, 10B
AVERAGE BRIX	26.3°
pH/TA	3.5/6.0 g/L
ALCOHOL	14.9%
AVERAGE YIELD	5.5 tons/acre
BARREL AGING	16 months
COOPERAGE	Cask aged 1200L