



WINEGROWING INFORMATION

The 2013 vintage was the driest calendar year on record. A warm, windy spring set the growing season creating restricted vine canopies and ultimately intense flavors in the fruit. Moderate temperatures continued throughout the growing season with only the slightest heat spike right at harvest. The clusters were full with small berries. Less than 1.8 tons per acre were harvested from Kamen Estate and because of cooperating weather, we were able to let the fruit hang for uniform ripeness and a layered flavor profile.

TASTING NOTES

The 2013 Kamen Grenache (100% Grenache) was de-stemmed and co-fermented with sun-dried Grenache stems. We believe this proprietary practice adds both aromatic and textural layers. The result is a sensual wine with extremely expressive and pure aromatics.

This wine shines with a brilliant ruby red clarity. The nose is packed with aromas of strawberry rhubarb pie, bursting mountain cherries, freshly picked raspberries, cranberries, mountain sage and dried wildflowers. Adding further complexity are notes of toasted almonds, fine Japanese incense and sun baked rock with hints of white pepper, tea and tobacco. This multi-dimensional wine possesses an ultra-juicy palate treating the drinker to a decadent experience. Mouth filling and bright with acidity, when drinking this Grenache it's as if you have one foot in Châteauneuf-du-Pape while the other is firmly planted in California. The 2013 Grenache is amazing to drink right now and will continue to be amazing over the next two decades.

Vineyard Information

100% Estate Grown Grenache at elevations of 1100–1450 ft. Moon Mountain District AVA, Certified Organic Vineyards

Production and Technical Data

Alcohol: 15.5% Production: 88 cases Release Date: March 2016