

JOEL GOTT

Grenache

CENTRAL COAST

VARIETAL:

90% Grenache
5% Syrah
3% Carignane
2% Mourvedre

APPELLATION:

California
Monterey
Santa Barbara
Sonoma

BARREL:

25% New French oak

ALCOHOL:

14.2%

TASTING NOTES:

Our 2015 Alakai Grenache opens with aromas of cherry cola and red berries, layered over subtle floral notes. On the palate, luscious strawberry and bright cherry flavors are framed by earthy undertones followed by bright acidity and a long finish with soft elegant tannins and notes of pepper.

VINEYARD NOTES

Inspired by our favorite Southern Rhône and California Rhône-style wines, we blended Grenache with small amounts of Syrah, Carignane and Mourvedre. We sourced the larger part of this blend from the Monterey appellation where windy, cool weather, similar to that in France's Rhône Valley, stressed the vines, creating smaller, more concentrated fruit clusters. Fruit from Sonoma adds power, structure and spice to the blend. Vineyards closest to the coast in Santa Barbara experience cool, foggy mornings and warmer afternoons, bringing out delicate, red fruit flavors and balanced acidity in the grapes. Finishing out the blend is a small amount of Carignane from old vines, adding complexity and color to the wine.

HARVEST NOTES

Across California, the 2015 growing season started with an early bud break, followed by a cool spring and moderate summer temperatures. Late summer heatwaves created one of the shortest growing seasons to date, prompting the fruit to be picked early, with harvest ending in September.

WINEMAKING NOTES

The fruit from each vineyard was hand-picked and hands-sorted. Following fermentation, the wine was aged in 25% new French oak for 18 months.

