

# GRAZIANO

## Grenache, 2013 MENDOCINO COUNTY



SAINT GREGORY Monte Valpe ENORRIA graziano

This our 4rd Grenache released under the Graziano label since the 2003 vintage which was released in 2005. Grenache is rapidly becoming an important variety in California. Mendocino County possesses some of the oldest plantings of Grenache in California. Grenache was planted in the McDowell Valley in the south eastern portion of Mendocino County was planted in 1913. Several theories exist about Grenaches' origin. One is that it is from Spain's Aragon region and was spread by crown of Aragon. Another is that like many old world varieties, Grenache was originally grown in the eastern Mediterranean and spread to Sardinia, Spain by the Phoenicians and other wine growing cultures.

50% of the grapes are grown by Bartolomei Vineyards in the bench lands of Ukiah Valley. 40% of these Grenache grapes come from Skip Lovin's and Katie Petrone's Burke Hill Vineyard located on the western benchlands of the southern Ukiah Valley. Skip Lovin does a great job using his 40 years of grape growing experience to guide these grapes to proper maturity. This wine is blended with 10% Syrah from the Kazmet Vineyard which is located on the western benches of Redwood Valley. These two varieties are difficult wines to grow, needing extra attention to mature with proper color, acidity and PH balance.

Skip and Bartolomei harvested the Grenache grapes at an average 23.5 degrees brix between October 14<sup>th</sup> and 28<sup>th</sup> 2013. The Syrah grapes were harvested on October 5<sup>th</sup> at 25.0 degrees brix. The grapes were crushed into small stainless steel fermenters where the grapes were cold-soaked for several days before a 10 day fermentation, then racked into French Burgundy oak barrels of which 10% were new. All lots went through a natural malo-lactic fermentation in barrels and aged for 25 months on its secondary sediments without racking. This wine was bottled on February 23<sup>th</sup> 2016.

This blend has produced a rich, complex wine with aromas of toast, berries and earth. On the palate, the wine opens with deep, bold flavors of raspberry, boysenberry, black plums and spice, which leads to layers of minerality with a finish of soft integrated tannins. Our very warm days and cool nights combine to deliver the deep flavors and complexity of a world class Grenache such as you would find in the best Chateauf-neuf-du-Pape from the Rhone Valley in southern France or a top rated Priorat from northern Spain.



### Varietal Composition:

90% Grenache, 10% Syrah

### Harvest:

Hand-harvested between October 5<sup>th</sup> and 28<sup>th</sup> 2013 at average 24.5 brix

### Length/Type of Fermentation:

Crushed into open top fermenters with 3 days of cold soak, pumped over and punched down twice a day for 10 days.

### Length/Type of Aging:

After a gentle pressing, the wine was barrel aged for 22 months in French, oak 10% new.

### Date Wine Was Bottled:

February 23<sup>th</sup> 2016

### Alcohol:

15.9%

### Total Acidity:

.69 g/100ml

### PH:

3.45

### Residual Sugar:

.2% (dry)

### Case Production:

233

### For Additional Information:

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