



vineyard

APPELLATION	Redwood Valley, Mendocino
SITE	Ricetti Lane, 1200' in elevation above Lake Mendocino.
SOIL	Red Vine Sandy Clay Loam: an old, weathered alluvial soil derived from shale. Well drained and high in iron.
VINES	Alban Selection Grenache and Tablas Creek VS-A Mourvedre both grafted on 420A. The Syrah selected for the blend is an Alban Selection planted on 420A.
PLANTED	Planted in 2010, the vines are tightly spaced 6' by 4' orientated NE by SW and thinned to one cluster per shoot, with cluster wings dropped at fruit set. All green clusters are dropped during veraison to ensure even ripening and maturity.

vintage

GROWING SEASON	2014 began with a dry winter and early spring. Much-needed rain relieved the vines in February and March. At the peak of ripening, nighttime temperatures dropped to the 50's while days remained warm, promoting slow, even ripening.
BRIX HARVESTED	Grenache: 26.2° Brix, September 5th Syrah: 25.7° Brix, September 8th Mourvedre: 24.7° Brix, September 20 th

winemaking

VARIETALS	48% Mourvedre 37% Grenache 15% Syrah
FERMENTATION	Native yeast and malolactic fermentations.
AGING	Aged in neutral oak barrels for seven months; bottled unfiltered.
CASES ALCOHOL	872 14.5%
RELEASED SRP	August 2015 \$34

flavors

TEXTURE PALATE	Rich and plush, soft and luscious, yet perfectly dry, this southern Rhône-inspired blend will fill your mouth with pleasure.
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"This blend comes from a densely planted vineyard overlooking Lake Mendocino at 1,200 feet. With 50°F diurnal swings, the fruit develops density and balance from extended hang time before fermenting with native yeasts and aging seven months in neutral oak barrels." – David Ramey

