

2016 Sonoma County
Cuvée Moriah

Grenache and Mourvedre were aged in puncheons exclusively. We've been working with Dry Stack Vineyard for almost two decades. This is an ode to Chateuneuf du Pape. Cool climate Grenache from Dry Stack Vineyard takes the lead and a puncheon from Judge Vineyard sprinkled in. Hallmarks of cool climate Grenache - red kirsch, framboise, sweet raspberries, raspberry compote. There's always a pretty spicy white pepper element that comes from the whole cluster inclusion. The Mourvedre gives the wine some heft, darkens the fruit profile, adds mid-palate, and adds a gamey characteristic to the wine. The Syrah from Steiner Vineyard helps add fruit and fatness, rounding out the mouthfeel.

We chose to age the Grenache and Mourvedre in puncheons - a very old world technique. Grenache is a variety, especially if it is aged for as long as we do (22 months in barrel), the puncheons provide for less oxygen exchange, keeping the wine fresher over time while helping flesh out some of the aggressive tannins that comes with Grenache. The combination of tannin and acidity make it a great food wine. Pair it with stews or bouillabaisse. I always think food from the Iberian Peninsula is a great pair with Grenache. It's a fun wine. Before we made Pinot Noir, this was our answer. It's a variety I wish people knew more about in the new world.

Cellar Notes:

Percentage New Oak

11%

Bottling Date

August 11th, 2018

Alcohol

14.9%

Composition

67% Grenache

23% Mourvedre

10% Syrah

Production

472 cases

~45% Whole Cluster · Native Ferment/Native ML

