

Garnacha

2013

Blend:

76% Garnacha
24% Tempranillo

Alcohol: 14.9% abv TA: 6.53 g/L pH: 3.56

Case Production: 437 cases

Date Bottled: 5/13/15

Grape Source(s):

Garnacha: Fountain Vineyard, Horse Heaven Hills AVA, WA
Tempranillo: Knolls Vineyard, Victor and San Joaquin County AVA, CA

Aging: 17 months in barrel

55% New French
22% 1 year old French
17% New American (Kentucky)
6% 1 year American (Kentucky)

Winemaker Notes: In 2013, our Grenache grapes came from Washington State with the ideal chemistry for making a Spanish style wine. Very ripe red fruit flavors, high alcohol, and high acidity made it the perfect candidate for blending with our lower acid, dark fruit Tempranillo from California. The varietals were aged separately for 9 months then blended back to barrel for an additional 8 months before bottling. Given the full body, high alcohol, and intense fruit on this blend, we felt it would benefit from a heavy oak program. We chose mostly new and 1 year French for the sweet vanilla aromas and a little new and 1 year Kentucky American for a touch of caramel and spice.

Tasting Notes: Our Garnacha is full bodied, smooth, and intensely fruity.

Awards: Silver - 2017 Great American International Wine Competition

Pairing Suggestions:

- Barbecue
- Pork Tenderloin
- Veal Piccata
- Shepherd's Pie
- Cheese: Cheddar or British Cheeses

Price: \$22.00

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