



Wattle Creek 2015 Grenache Russian River Valley, Sonoma County

Vintage & Winemaking

2015 was the third in a stretch of warm, dry and early vintages, and for many, it resulted in lighter than average harvests. Fortunately this ranch is located in one off the cooler pockets in the Russian River valley and this Grenache received plenty of hang time, even being picked after some of our Cabernet. After achieving the desired flavors in the vineyard, this Grenache was harvested at night by hand into picking bins in an effort to preserve the delicate flavors that are key to this varietal.

The fruit was received in the cellar before the sun came up, where the grapes were destemmed only and not crushed into small open top fermenters. We held the grapes cold for “cold soaking” for 7-8 days to allow the to pick up maximum color before fermentation. Once the Grenache had sufficiently soaked, we allowed the bins to warm up to begin fermentation We hand plunged the skins in the open tops 3-4 times a day for the duration of the fermentation and then drained the free run juice form the skins. The juice was sent to all French Oak barrels where it was aged on lees for 14 months. We assembled the final blend right before bottling for maximum varietal character.

Winemaker notes

Aromatics of wild strawberries and fresh raspberries jump out of the glass in our 2015 Grenache. Flavors of cranberry and ripe Bing cherry caress the palate with notes of rose petal and a touch of leather. The wine offers silky texture and a soft, rich finish that lingers through to the next sip.



Appellation:	Russian River Valley	
Variety/Blend:	Grenache	86%
	Syrah	9%
	Petite Sirah	5%
Vintage:	2015	
Oak Maturation:	14 months	
New Oak:	20%	
French oak:	100%	
Alcohol:	14.5 %	
Production:	283 cases	