

# A. Toraño 2018 El Bobo Grenache

## **Description:**

This is a bright, full-bodied wine, with up-front flavors of black cherries, red berries, plums, anise, and white pepper, with a faint taste of garrigue. It satisfies the taste buds from the start, through mid-palette, and well into its long satisfying finish. Pinot fans will love the flavor profile, while appreciating the fuller mouth-feel and its longer finish.

## **Vineyard:**

The Jemrose Vineyards was planted at the base of Bennett Peak, in the cool Bennett Valley AVA, of Sonoma County. The soils are a mixture of weathered speckles of rocky, clay loam and red, iron rich, volcanic soil, which have spilled down from Bennett Peak. The Grenache is from an Alban clone. The block is situated on top of Cardiac Hill, receiving great exposure from the sun. The site has incredibly small yields of fruit that produces bright, concentrated flavors.

## **Chemistry:**

pH: 3.84

TA: 6.0

Alc: 14.9%

RS: 0.01%

## **Fermentation and Aging:**

The de-stemmed grapes were added to the tank and allowed to cold soak for five days before fermenting. During fermentation, only native yeasts were used, with manual punchdowns to the cap. No pump-overs were performed. Total time in tanks was 15 days. The freerun juice drained and then was transferred to French oak barrels, with 67 percent being new oak. Malolactic fermentation occurred naturally in the barrels. The wine was then aged for 15 months in oak, and the barrels were gently racked before bottling. The wine was bottled without filtering or fining.

## **Harvest Date:**

October 17, 2018

## **Cases Produced:**

98 Cases

## **Tons Harvested:**

1.46