

A. Torano 2018 El Bobo Grenache

Description:

A bright, yet full Bodied wine with up front flavors of Black Cherries, red berries, plums, anise, white pepper and a faint taste of garrigue. It is a wine that satisfies the taste buds from the start, through mid palette and with a long satisfying finish. Pinot fans will love the flavor profile, but will appreciate the the fuller mouth feel and longer finish.

Vineyard:

The Jemrose vineyard is a vineyard planted at the base of Bennett Peak in the cool Bennett Valley AVA. The soils are a mix of weathered Spreckels, rocky clay loam and red, iron rich, volcanic soil spilled down from Bennett Peak above. The Grenache is from an Alban clone. The Grenache block is situated on top of Cardiac Hill, receiving great exposure to the sun. The site has incredibly small yields of fruit, witch produces bright, concentrated flavors.

Chemistry:

pH: 3.84

TA: 6.0

Alc: 14.9%

RS: dry: 0.01%

Fermentation and Aging:

De-stemmed to tank and allowed to cold soak 5 days before fermenting. Only natives yeast were used and only manual punchdowns were done on the cap during Fermentation. No pump overs were done on this wine. Total time in tank was 15 days. The free runways drained and/ transferred to French Oak barrels (67% new). Malolactic occurred naturally in barrel. The wine was then aged 15 months in barrel and racked gently before bottling. The wine was bottled with fining or filtering.

Harvest Date

October 17, 2018

Cases Produced:

98 Cases

Tons Harvested:

1.46