



BIRICHINO



2013 BESSON GRENACHE OLD VINES

While one could produce a bigger, brawnier grenache from these venerable 103 year-old dry-farmed vines, it would be a shame to sacrifice what's unique about this site: its north-facing, granitic sand soils, proximity to the Santa Cruz Mountains, and the nighttime fog that slips over Hecker Pass from the profoundly deep, cold waters of Monterey Bay. Our preoccupation is to coax out its inherent potential for producing grenache that remains light on its feet, satisfyingly generous, yet with tension, spice, and structure.

With its possibility of nuanced expression of site, and for being made in a myriad of styles, grenache is often called *the pinot noir of the south*, and our winemaking follows suit with minimal punchdowns, shorter macerations, and whole cluster fermentation with native yeast. Uniquely for this wine, we "rest" a small lot of grenache for 8 days in picking boxes placed before fans in a sort of shortened *apassimento*, which allows the stems to dry, and when subsequently fermented, contributes an entirely different set of complex brambly wild raspberry, bitter cherry, dried herbs and winter spice aromatics to its vibrant red alpine fruit. After a year in old French barrels and demi-muids, we bottle unfiltered. Highly aromatic --and ideally suited to a Burgundy glass-- the finish brings fine, yet persistent, ninja tannins that creep up, quietly, from behind. TA: 5.6 g/l, pH 3.75, Alc 13.5% -Alex & John

Release Date: Summer 2014

Composition: 100% Grenache Noir

Appellation: Besson Vineyard, Central Coast