



2014 VIN GRIS

The foundation of our 2014 vin gris remains grenache from two quite different sites – a high altitude, alpine one in the Sierra Nevadas, and a younger block from George Besson’s old vines in Gilroy. On the occasion of its 128th vintage, the Bechthold cinsault produced 60% less than usual, and in its stead, we elected to increase the proportion of mourvèdre in the blend to provide definition and counterpoint to our Provençal-inspired pink.

Again, we made it from a single sequential fermentation [via wild yeast], and again, the only saingée component was cinsault from the 128 year-old Bechthold Vineyard.

Crisp, and fragrant, this vintage leans more towards Bandol than Côtes de Provence for its inspiration with a more chiseled mien. Bone-dry, this rosé serves as a happy companion to grilled ____, fried ____, fire-roasted ____, and most profoundly, ____ à la façon Provençale. Serve lightly chilled. TA 4.9 g/l, pH 3.35, Alc.13.0%
-Alex & John

Release Date: Spring 2015
Composition: Grenache 71%,
Mourvèdre 17%, Rolle 7%,
Cinsault 5%
Appellation: California
Case Production: 1583cs