



2015 VIN GRIS

Provençal dreams led us to graft *legitimately* imported mourvèdre from Beaucastel onto two blocks within the 105 year-old Besson grenache. As those grafts have matured, we've increased the proportion of this noble red variety in our pink, but happily in 2015 we reconnected with the del Barba family in Contra Costa County, who have owned and farmed exceptional head-pruned mourvèdre in deep, almost pure sand soils for more than a century. The 2015 Vin Gris is a different breed from its predecessors in large part due to the significant addition of this old vine mourvèdre which lends it a more structured, fleshier if not quite *zaftig* frame with the requisite cut that the best Bandol rosés exhibit, yet still with the telltale flavors and aromas familiar to fans of previous vintages. It remains exceptionally aromatic, marked by the lifted violet freshness of the 129 year-old vine Bechthold cinsault; the first (and only *saignée*) component picked whose native yeasts start our ferment each vintage. The deeper Morello cherry and *garrigue* spice of centenarian Besson grenache, the citrus pith and melon of rolle, and the white peach and rosehip of alpine grenache from the Sierra Nevada foothills complete the picture. pH 3.33, TA 5.6 g/l, 13.0%

Release Date: Spring 2016
Composition: Grenache 62%,
Mourvèdre 23%, Cinsault 9%,
Rolle 6%
Appellation: California