



How our Vin Gris really gets made

## 2016 VIN GRIS

19th Century Contra Costa County mourvèdre first lent larger scale and density to our Vin Gris in 2015, an effect magnified in 2016. We'd originally planned to make a larger quantity of mourvèdre *rouge* in 2016, however the unpredictability of nature often leaves well formulated plans to wilt like a harvest intern without a trucker's hat in the sizzling Oakley sun. A mid-August spike of intense daytime and evening heat diminished prospects for the requisite color, tannin and body development for red, but the deeply rooted old vines didn't defoliate, and the potential for killer rosé was apparent. We crushed the majority of the grapes, and pressed to produce a light, visually delicate, though clearly intense pink juice. Fermented native in stainless, the finished wine is prominently marked by this lot of mourvèdre – spice, heft, structure, pink grapefruit rind, guava, a whiff of gunflint. All the other elements are there – mid-body and red fruits from the alpine grenache from the Sierra foothills and from Besson, the fragrance and prettiness of the Bechthold cinsault, a bit of exotic stone fruit from the vermentino. But the mourvèdre really shows through – more muscular than curvaceous, more attack than restraint, more rock than rolle. But damn, it's still pretty.

-Alex & John

**Release Date:** Spring 2017  
**Composition:** Grenache 62%,  
Mourvèdre 23%, Cinsault 9%,  
Rolle 6%  
**Appellation:** California