



WINE CREEK RANCH | 2019
GSM
DRY CREEK VALLEY

Grenache, Syrah, and Mourvèdre evolved together for a reason in France's Rhône Valley. This GSM is a classic example of the art and synergy of blending. The sum, in this case, is greater than the individual parts.

“While early season indicated a bountiful crop, yields actually ended up lower than normal, limiting our traditional ‘Phased Picking’ to two picks of Grenache and one each for Syrah and Mourvèdre.”

WINEMAKER HUGH CHAPPELLE

CCOF CERTIFIED ESTATE VINEYARD

► The 110-acre Wine Creek Ranch is home to 59 acres of vineyards that surround our winery and tasting room. As the coolest site in Dry Creek Valley (according to Adcon weather station), the Mediterranean climate and well-drained soils are ideal for Rhône varieties. Our Grenache, Syrah and Mourvèdre blocks are planted only a few hundred yards apart.

VINTAGE

► After above-average winter and spring rains, the 2019 season was noticeably mild. May rains drove vigorous canopy growth demanding extra attention from the vineyard crew. A final thinning of Grenache for the Rosé program helped perfect the remaining clusters. Our Syrah and Mourvèdre, however, yielded only a tiny amount of fruit which was used exclusively in this small-lot blend.

WINEMAKING

► The hand-picked and field-sorted fruit was sorted again at the winery then gently destemmed (no crushing) and transferred without pumping to small open-top fermenters. Fermentation began naturally after 3-5 days of “cool” soaking at 55-59°F. Manual punch-downs, or pumpovers, were done 1-3 times a day to disperse and distribute heat, with total skin contact of 12-15 days. Wine was gently basket pressed and racked to 3+ year air-dried French oak barrels (low/medium toast), including 600 and 900 gallon Foudre casks. Barrel aging, with periodic racking and blending, lasted 18 months.

TASTING NOTES

► With a ruby core that leads to a vibrant pink rim, the wine seems to want to jump out of the glass. The aromas start to fill the room right at opening with notes of strawberry compote, fresh green moss and a salinity reminiscent of the seaside in winter. On the palate there are brighter flavors of pomegranate, fresh strawberry complemented by notes of green moss/forest floor and black pepper.

► The finish lingers into milk chocolate-covered almonds and umami notes of a blueberry tart all wrapped up in powdery tannins.

VARIETAL COMPOSITION

► 50% Grenache, 30% Mourvèdre, 20% Syrah

HARVEST DATES

► 9/24/2019 - 10/3/2019

pH | TA

► 3.51 | 0.57

ALCOHOL

► 14.3%

AGING

► Aged 18 mo. in French Oak
Long air dried (3+ years)

PRODUCTION

► 431 Cases

PRICE

► \$48

