MALENE

2015 | GRENACHE NOIR | EDNA VALLEY

VINEYARDS

Our Grenache Noir is sourced from Morro View vineyard, located close to Chamisal Vineyard in the Edna Valley. Morro View is a very temperate vineyard with calcareous shale and loam soils that produce darkly colored, spice driven wines. Sitting on a northwest facing slope that captures the full brunt of the maritime winds, this vineyard is well suited for growing this Rhone varietal.

WINEMAKING

The grapes for our Grenache Noir are hand-picked and sorted in the cool evenings of harvest. They are then destemmed and transfered to open top fermentors. A five day cold soak with gentle cap manipulation is followed by a relatively controlled, gentle ferment. The wine is then pressed to 25% new French oak barrels for 18 months to impart complexity and a round mouthfeel.

VINTAGE

2015 was a very dry year with cool ocean winds dominating during spring, which limited the flowering and reduced the size of the crop. The summer that followed was one of the warmest on record and with the combination of warm weather and a small crop, the grapes ripened very quickly leading to a very early harvest. While the quantity was lower than expected, the quality was very high.



TASTING NOTES

Grenache Noir is a traditional component of classic Rosé and one of our favorite varietals when bottled on its own. Our 2015 Malene Grenache Noir displays the exuberant black fruit flavors and rich, spice characteristics typically found in Grenache from cool coastal climates. Light ruby in color, this wine opens with aromas of wild strawberry, pomegranate, leading into hints of lilac and dried sage. The palate is bright and textured, with notes of licorice, tobacco and cherry liqueur. This wine will pair well with cuisine ranging from ratatouille to pork tenderloin and can be aged for up to five years.

VARIETAL

100% GRENACHE NOIR

APPELLATION

EDNA VALLEY

RELEASE DATE

MAY 2018

PRICE

CASE PRODUCTION

125

ALCOHOL 14.4%

1 1, 170

PH 3.45

TITRATABLE ACIDITY

7.20 GRAMS/LITER

RESIDUAL SUGAR

0.60 GRAMS/LITER