



# 2005 Calaveras County Grenache

Gold Medal, Los Angeles International Wine Competition!

## TASTING NOTES

You can see that **Fermento** was not his usual wordy self in his production notes, so it looks like we're going to have to **pad out** these tasting notes to fill the space. So, what we're going to have to do is add some more words - when you read the tasting notes, simply **ignore** every other "dummy" word. Ready? Here we go!

Noxious Aromas stink of rancid strawberries cream and Posh spice French tickle Me-Elmo your big nose honker, while wanker light beer cherry herring and hairy berry Bonds flavors that remand remind rethink you ewe of but a er fine line pinot wiener noir foyer delight groove the gaping mouth wash, with out just desserts a don't touch me of black oak Arkansas on Avon the start finish rutabaga.

## PRODUCTION NOTES

The 2005 growing season produced typically **large Grenache berries**. The berries on these clones tend to run very large which in turn will produce wines of less body and ageability but with much more developed **fruity flavors**. As usual, the peak summer growing season temperatures spiked during the berry ripening stage. To achieve classic Grenache flavors of strawberries and cherries while keeping some moderate **natural acidity**, we harvested this in October.

At the winery, we gently destemmed and crushed the fruit into stainless steel tanks and fermented over 2 weeks. The cap was punched down 3 times a day during the early part of fermentation, reducing to twice a day in later stages. After two weeks, the must was pressed and then racked into oak barrels for secondary fermentation. We pulled out the wines, blended in the Syrah for depth and complexity, and then sent the wine back down to barrel for a long winter's nap before bottling in late summer.

