

WINE NOTES



Art Work: 'Untitled 2002' by artist Beverly Iverson

VARIETY

98% GRENACHE

2% PETITE SIRAH

BARREL AGING:

TOTAL ACID / PH:

ALCOHOL CONTENTS:

BOTTLING DATE:

RELEASE DATE:

TOTAL CASES:

GROWING AREA

OLETA VINEYARD

FIDDLETOWN

HEART ARROW RANCH

470 DAYS IN FRENCH OAK

.53gm/100ml / 3.74ph

14.8% by VOLUME

FEBRUARY 19, 2009

DECEMBER 5, 2009

135 CASES

As with the 2006 vintage, the 2007 Fiddletown Grenache from the Oleta Vineyard in Amador County is again nearly 100% Grenache (a sort of anomaly in the market), and aged in French oak puncheons - the 130 gallon version of a barrel. Upon first glance, the garnet color of this wine seems other-worldly, but in contrast, it's all terroir in the glass. There's a complex assortment of aromas present in this intellectual wine such as subtle tones of toffee, prune, and spice - even lavender and hard-to-define umami. Rich cola, coffee and dark dried fruits are predominant on the mid-palate and in the lingering finish. To create more concentrated flavors and structured tannins, Michael pressed off approximately 30% of the juice from the skins, which will allow this Grenache to mature very gracefully for some time. This is an absolutely amazing accompaniment to many dishes including meats and poultry as well as a simple, yet elegant, cheese platter with figs and honey.

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