

# COLLATERAL

## 2019 GRENACHE

PARAS VINEYARD – MT. VEEDER AVA

RELEASE DATE ~ MARCH 28<sup>TH</sup>, 2022

### DETAILS

- BUD BREAK ~ APRIL 11<sup>TH</sup>, 2019
- VERAISON ~ JULY 26<sup>TH</sup>, 2019
- HARVEST ~ OCTOBER 16<sup>TH</sup>, 2019
- BRIX ~ 26.3
- PH ~ 3.85
- BLOCK YIELD ~ 1.579 TON
- PRODUCTION ~ 74 CASES, 6 BOTTLES
- COMPOSITION ~ 100% GRENACHE (CLONE 515)
- COOPERAGE ~ 17 MONTHS IN SEASONED FRENCH OAK, 450L PUNCHEON, 225L BARRIQUE

### WINE NOTES

FRESH AROMAS OF BLACK CHERRY, RED CURRANT JELLY, ROSE PETAL AND BAKING SPICE ARE ACCENTED BY SECONDARY NOTES OF CRUSHED STONE, PIE CRUST AND SICHUAN PEPPER. THE LIVELY AND LIFTED ENTRY IS FOLLOWED BY A BROAD AND LUXURIOUS PALATE OF SWEET RED AND BLACK FRUITS, SUPPORTED BY JUICY ACIDITY AND LIGHT, FINE TANNINS. DELICIOUS IN ITS YOUTH, WITH CELLARING POTENTIAL UP TO A DECADE.

FOOD PAIRINGS INCLUDE: GRILLED PORK CHOPS/TENDERLOIN, SEARED DUCK BREAST, ROASTED CHICKEN, BRAISED VEAL AND LESS SPICY ASIAN CUISINE.

### VINTAGE NOTE

THE 2019 GROWING SEASON WAS DEFINED BY COPIOUS EARLY RAINFALL RESULTING IN LATE SOIL MOISTURE. A LONG AND WARM SUMMER SAW VERY FEW EXTREME HEAT EVENTS, WITH FOGGY MORNINGS SETTING THE STAGE FOR VIBRANT AND EXPRESSIVE WINES. THE MILD FINISH TO THE SEASON, HELPED TO PRESERVE FRESHNESS AND FINESSE IN THE FRUIT. ABUNDANT HANG TIME TRANSLATED GREAT COLOR, BALANCE AND SOFT TANNINS. EXCEPTIONAL FRUIT WITH BRIGHT ACIDITY AND AMPLE TEXTURE UNDERSCORES AN AMAZING VINTAGE.

### WINEMAKING

JUSTIN AND SEANA STEPHENS ~ PROPRIETORS  
MICHAEL HIRBY ~ WINEMAKER  
JOSH CLARK ~ VINEYARD MANAGER  
DAVID ROBBINS ~ DIRECTOR OF SALES  
ANNIE CORONA ~ DIRECTOR OF OPERATIONS