



2007 Grenache, Williamson-Doré

Appellation:	Santa Ynez Valley
Vineyard:	Williamson-Doré
Clone(s):	Tablas Creek
Harvest:	By hand early morning on October 22, 2007
Yields:	4 tons per acre(5-6ppv)
Crush:	Whole berry destemmed into small open top fermenter
Innoculum:	Rhone ady-gre after 4 day cold maceration
Fermentation:	14 days, with punchdowns 3 times daily
Barrel regime:	French oak barrels, 1&2 year old; 14 months elevage
Racking:	April 2008 and prior to bottling March 2009
Bottling:	March 12, 2009 without fining and filtration
TA:	0.515 g/100ml
PH:	3.65
Production:	175 cases
Winemaker's Notes:	This is a fun wine at the dinner table, as it will stand up to a multitude of ethnic foods from mild to spicy. It is almost grenadine like, (think pomegranate) but not syrupy, and carries ample tannins that will promote some aging.- Bill Wathen