

the RAILSBACK FRÈRES

2020 Grenache Noir “Cuvée Spéciale”



Encépagement

100% Grenache Noir
Fermented with native wild yeasts
50% destemmed

Place

Los Alamos, CA

Vineyards

50% Nolan Ranch
(Alban clone) Alisos Canyon AVA
own-rooted vines San Andreas
Tierra loam with 30-75% slope
Harvested 10/1/20 at 23.3 Brix

50% Shokrian (clone 362)
Alisos Canyon AVA previously
Melville's "Verna's Vineyard"
Sandy loam, nutrient-deficient soil
Certified organic with biodynamic
practices.
Harvested 10/4/20 at 22.2 Brix

Story

Inspired by the *ancien régime* of Châteauneuf-du-Pape, our work with Grenache Noir seeks to reveal vitality and fine floral aromatics. Grown in two organic farms in Los Alamos that enjoy a strong marine influence, both giving Grenache with freshness. The inclusion of whole clusters in this vintage made for some bright and crunchy flavors. Grenache in this style is a great pairing for plant-based *soupe au pistou*, but if you're feeling more decadent this is one of our favorite pairings for lamb sausages or burgers off the grill.

The drawing on our label is a reference to *El Licentiate Vidriera*, the 1613 short story by Miguel de Cervantes where Guarnacha (Grenache) first appears in print. In Cervantes' story, a quince fruit is laced with an intended love potion for the titular character. The vine plantings we found at the Shokrian and Nolan Ranches also made us fall in love with Grenache.

Aging

Fourteen Months
in Neutral French Oak

pH

3.52 & 3.58

TA

4.3 & 4.1 g/L

ALC

12.7%

Production

4,320 bottles