



2006 QUPE GRENACHE “PURISIMA MOUNTAIN VINEYARD”

This wine is 90% Grenache and 10% Syrah, all from the Purisima Mountain Vineyard in the Santa Ynez Valley. Purisima Mountain is owned by the Beckmen family (Beckmen Vineyard and Winery) and is one of the first vineyards on the Central Coast to be farmed using biodynamic methods. 2006 was the first vintage we received all biodynamic fruit from Purisima.

Grapes for this wine are all from the Tablas Creek clone of Grenache. Harvested on October 23rd at 25.5° brix with great acidity. Grapes were destemmed then fermented in a small open top fermenter. Two days of cold soak were followed by a quick 9-day fermentation. My goal with Grenache is to keep it fairly reduced and eliminate exposure to air (pretty much the opposite of Syrah and Mourvèdre). In fact, I handle Grenache much in the same way that Au Bon Climat handles pinot noir. The wine was aged 10 months in neutral barrels without racking. 6 barrels, 142 cases, were bottled in August 2007.

I love the color of this wine, bright ruby red, cherry red, with just a hint of magenta on the rim. The aromas show wild cherry with thyme and mint, with spicy, peppery undertones. The flavors are full and juicy, with fresh acidity and soft tannins. Drink over the next 3-5 years.