



ELEVATION TEN

2016 Garnacha Lodi

TASTING NOTES

Starting with a lovely floral nose, this very light, beautiful Garnacha (also known as Grenache) is everything you are looking for as we enter into spring. Harvested out of Lodi, this Garnacha features a light palate with hints of strawberries and raspberries. Despite being a lighter wine, our Garnacha has a strong tannic structure and over time, the tannins will soften and those berry flavors will come to the forefront. The finish is velvety and lingers for some time.

WINE MAKERS NOTES

While the French made "Grenache" famous as a component in the great wines of the southern Rhone Valley, "Garnacha" thrived for centuries in Northern Spain before ever making the journey to France. This heat-loving variety is now one of the most planted in the world and has found compatible terroir throughout California, including the little vineyard in Lodi where our 2016 Garnacha is sourced. Picked at moderate ripeness and fermented in small, open-top fermenters, our Garnacha was aged in neutral oak to preserve its abundant fruit and freshness. Medium-bodied and lighter in texture, this wine is deliciously compatible with a wide variety of foods, from hard cheeses like aged Pecorino and Manchego, to grilled salmon, Tortilla Espanola and pork chops with Rosemary.

DETAILS



Varietals | Garnacha

Appellation | Lodi

Climate | Mild temperatures with warm days and cool evenings

Exposure | Rolling hills

pH Levels | 3.55

Acidity | 5.8 g/L

Trellis | Head trained

Soil | Well-drained gravelly clay-loam

Picked | 22.5 Brix

Fermentation Containers | Small open-top containers

Fermentation Process | On Skins for 12 days then pressed into barrel for Malo-Lactic Fermentation.

Yeast | Prise de Mousse

Aged | 10 months in Neutral barrels

Residual Sugar | Dry