



## 2019 SENESCHAL

**Varietals:** 76% Grenache / 24% Graciano

**Vineyards:** Four Hearts (Grenache) / G2 (Grenache & Graciano)

**Fermentation:** Native Yeast, 10% Whole Cluster (Grenache)

**Barrel:** 22 months 300L French Oak, 45% New

**Appellation:** Willow Creek District

**Alcohol %:** 15.7

**Production:** 305 Cases

### Winemaking

Over the last 20 years or so we have learned so much about the intricacies of subtle differences in terroir and its impact when paired with a variety of winemaking approaches. Throughout this process we have probably learned the most from working with Grenache. It is such a beautiful varietal and manages to maintain its unique identity across a broad range of styles. Even when blended with relatively large percentages of other varietals, it picks up an array of subtleties and nuances without losing its sense of self. For the 2019 Seneschal, the addition of 24% Graciano provides a grounding precision with its inherent acidic profile to a wonderfully rich and silky expression of Grenache. Typical notes of dried strawberry, raspberry reduction, blood orange and dried herbs from the Grenache are seamlessly woven with Graciano's hints of blackberry and plum to create a wonderfully approachable yet complex wine. Following long slow native yeast fermentations and gentle basket pressing, the wines are aged in 300L French Oak barrels for nearly 22 months prior to bottling unfinned and unfiltered. With the benefit of an additional 12 months in bottle prior to release, the 2019 Seneschal will certainly impress in its youth and will continue to develop in the cellar over the next decade or more.

### Accolades

N/A

Release Date – Fall of 2021

Drinking Window – 2022 – 2040