



## 2020 SENESCHAL

**Varietals:** 76% Grenache / 20% Graciano / 4% Syrah

**Vineyards:** 4 Hearts (Grenache) / G2 (Grenache & Graciano)

**Appellation:** Willow Creek

**Fermentation:** Native Yeast, 0% Whole Cluster

**Barrel:** 22 months, 300L French Oak, 40% new

**Alcohol %:** 15.7

**Production:** 320 Cases

### Winemaking

While Grenache is one of the most widely planted wine grape varieties in the world, there are certain places where it truly shines. Paso Robles is definitely one of them, but Spain has a few centuries on us. With that said, it is not uncommon in Spain to see Graciano blended with Grenache into the more widely recognized Tempranillo. Graciano's core of beautiful black fruits and floral notes with fantastic acidity and texture plays a natural complexing roll to the more vibrant Grenache and its red fruits, dried herbs and palate weight. That was the motivation behind the creation of Seneschal. For the 2020 vintage we added a touch of Syrah to the mix to round out the palate. Because of the intense acidity in Graciano, we opted to co-ferment this portion with a block of lower acidity Grenache. These and the balance of the Grenache and Syrah were fermented in small open tops using only native yeast. After 4+ weeks on skins conducting punch downs, they were gently basket pressed and transferred to barrel. The wine were aged on lees in 300L French Oak barrels, of which only 40% were new, for 22 months prior to bottling unfiltered and unfiltered. With another 12 months in bottle prior to release, the 2022 Seneschal will certainly be impressive on release and will age beautifully over the next decade.

### Accolades

N/A

**Release Date** – Fall 2023

**Drinking Window** – Now – 2033