



# 2021 SENESCHAL

**Varietals:** 86% Grenache / 14% Graciano

**Vineyards:** Epoch York Mountain / G2 / Fulldraw / Moonspring

**Fermentation:** Native Yeast, 0% Whole Cluster (Grenache)

**Barrel:** 22 months 300L French Oak, 60% New

**Appellation:** Willow Creek District

**Alcohol %:** 16.1

**Production:** 317 Cases

## Winemaking

Grenache is such a beautifully expressive grape. It can be powerful and intense or elegant and graceful and sometimes it manages to somehow be both at the same time. We believe this is when it is at its best. Sometimes it does it all on its own while other times it needs a little help. We are fortunate to not only work with a variety of Grenache from an array of soil profiles, aspects and elevations, but we also work with some fantastic blending varietals such as Graciano. For the 2021 Seneschal, we targeted some of our later picks of Grenache, which we know would be rich and wonderfully intense, and co-fermented them with Graciano and its darker fruit spectrum and grounding acidity. The result is a remarkably vibrant wine that deftly navigates that line between power and finesse. All of the fruit was de-stemmed and cold soaked for roughly 5 days. Native yeast complete the fermentation prior to basket pressing and racking to barrels. It is aged on its lees in 300L French Oak barrels for 22 months of which 60% are new. Select barrels of Grenache were chosen to accompany co-fermented Grenache and Graciano lots to make the final blend. It was bottled unfined and unfiltered and laid down for an additional 12 months prior to release. This is a wine that will undoubtedly be irresistible early, but will age with grace for a decade for those looking to follow along with its evolution.

## Accolades

N/A

Release Date – Fall of 2024

Drinking Window – 2024 – 2040