



# 2022 SENESCHAL

**Varietals:** 72% Grenache / 28% Graciano

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

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

**Barrel:** 22 months 300L French Oak, 60% New / 40% once used

**Appellation:** Paso Robles

**Alcohol %:** 16.1

**Production:** 425 Cases

## Winemaking

The warm 2022 Vintage delivered remarkably showy wines with intense up-front fruit, plenty of density throughout the palate and length on the finish. By design and deservedly so, Grenache once again takes the spotlight displaying a plethora of bold red fruits supported by dried herbs, underbrush and spice. The Graciano plays the critical supporting role of contributing structural components of soft round tannins and vibrant acidity while adding layers of darker fruits and floral tones. The wine is fermented in small open top fermentation boxes for roughly 4 weeks prior to a gentle basket pressing. It is then aged in 300L French oak barrels for 20 months, blended and bottled unfined and unfiltered. Enjoy the 2022 Seneschal in its vibrant youth or cellar with confidence for 7-10 years.

## Accolades

James Suckling 96 points

**Release Date** – Spring of 2025

**Drinking Window** – 2025 – 2035