THE 2010 VINTAGE
After a 3 year drought, we were blessed with a year of heavy rainfall. The mild spring resulted in a good fruit set. The mild weather continued through the summer leading to a longer growing season. The grapes were harvested later than normal with great flavor development. The resultant wines came in at lower alcohols.

TASTING NOTES
We had the good fortune to pick several varieties in one day. This enabled us to co-ferment in the cellar, which always achieves stunning results. This lot was the second pick (east facing) of Grenache off of Rocket Block and Syrah from the younger vines. They were co-fermented 50% whole cluster in tank, basket pressed a bit sweet and barreled into older French Puncheons for 22 months. This is a vivacious beast that loves to get out of it’s bottle and into your glass. The aromatics are explosive with notes of boysenberry, currants, pie crust, and spice. The palate is primary and seductive, filling one’s mouth with lush dark fruits, cinnamon, and camphor. It carries the stuffing that begs for cellaring. If you do jump right into this decant it for several hours and serve at cellar temp. Drink 2015-2025.