BIODYNAMIC SUSTAINABLE ESTATE GROWN

BECKMEN VINEYARDS

2024 SYV Grenache

– Santa Ynez Valley AVA –

The Story

Full of its usual ripe, forward fruit, spice and earth, the 2024 SYV Grenache is delicious. Ready to drink now, this wine has ample texture and roundness, with nicely balanced acidity framing the smoky red fruit, earthy, spicy and floral aromas and flavors.

The Vintage

The 2024 growing season brought more than 30 inches of rain—2.5 times the average—and a cool spring that delayed bud break. Warmer weather accelerated growth, allowing the vines to catch up despite a smaller-than-average crop. An intense late-summer heat wave ushered in an early harvest, with all white varietals picked by mid-September. The resulting wines are fruit-forward, with lush textures and fine tannins, and should drink beautifully upon release.

Winemaking

Clusters were hand-sorted, de-stemmed then cold-soaked for 2-3 days. Fermented for 10-11 days with native yeast. Punched down by hand twice daily.

Aging: 9 months in 76% neutral oak puncheons, 24% neutral barrel

Technical Notes

Thomas and Judith Beckmen Estate Vineyard

Harvested: Nov. 1 - 12
Alcohol: 15%
TA: 5.7 g/L
pH: 3.56

Sales

Released: November 2026
Drinking Window: 2026–2036

Case Production: 510

SRP: $43

96% Grenache
4% Mourvèdre

