



BECKMEN VINEYARDS



2015 Santa Ynez Valley Grenache

HARVEST DATE

10/12/2015

HARVEST

2015 was another drought year with an extremely mild winter and a very warm growing season that produced a tiny crop of very intense and very ripe fruit with great acidity, freshness and structure.

WINEMAKING

- Combination of Alban and Tablas clones, all estate grown
- Berries were hand-sorted, then cold-soaked for seven days
- Wine was fermented using native yeast for 10 days
- The caps were punched down by hand three times daily
- The wine underwent spontaneous native malolactic fermentation in-barrel

AGING

10 months in 3 year old and neutral French oak barrels. Large format barrels were used (300 & 500 Liter)

TASTING NOTES

Raspberry, cranberry, blackberry, blueberry, spice, floral.

UPC CODE

13684 01269

ANALYSIS

PH: 3.55
TOTAL ACIDITY: 5.3 g/L
ALCOHOL: 15%
BRIX AT HARVEST: 25.5

WINEMAKER

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COMPOSITION

100% Grenache

VINEYARDS

Purisima Mountain Vineyard
Ballard Canyon

RELEASE DATE

November 2016

PRODUCTION

500 cases

SUGGESTED RETAIL

\$32

PEAK DRINKING

2016 - 2022