LeMistral

2016 Single Vineyard Grenache

The name, Le Mistral, comes from the name for the winds of the Rhône Valley in France, where blustery afternoons cool vineyards quickly and produce similar flavors in their native varietals like Syrah and Grenache. We are proud to farm the Le Mistral Vineyard in a sustainable way. This combines the best management practices from other farming systems, like organic and biodynamic, to positively impact the bottom line, environment, and society.

Appellation: Arroyo Seco AVA

Vineyard: Ventana Vineyard

Composition: 100% Grenache

Aging: 10 months French Oak

Production: 294 cases

Alc. by Vol.: 14.3%

pH: 3.7

TA: 6.12

Best to Drink: Now through 2030

Our new vintage of Grenache is one for Cab lovers. This rich, full bodied wine opens with notes of blackberry, ripe plum, and minerality. A textured palate reveals spicy notes of black pepper, black tea, and tobacco. We've been loving this paired with lamb dishes and summer BBQ.

Grapes were hand harvested 10/18/16 from Ventana Vineyard in Arroyo Seco. The fruit arrived at the winery, and 80% was sorted and de-stemmed and the other 20% was lightly sorted, leaving 20% whole clusters in the fermenter. The fermentation lasted 16 days before being lightly pressed and removing the solids. From there, the wine went into 18% new French Oak barrels where it aged for 10 months and bottled on 8/1/17.

Produced and bottled by Folktale Winery & Vineyards in Carmel, California

