

CALCAREOUS

V I N E Y A R D



Trés Violet

2018

Calcareous Vineyard



Trés Violet is our Estate's take on a traditional Rhone style red wine. By combining the depth and richness of Syrah, spice and leather from Mourvedre with bright fruit elegance of Grenache, we can produce a multifaceted yet cohesive wine. In this way the Trés Violet is perhaps the fullest expression of our Estate.

Vineyards and Vintage

Our Trés Violet is crafted entirely of fruit grown at our Calcareous Estate vineyard. The name Calcareous comes from the geological term for limestone containing soils, whose presence here cannot be overstated. With

high soil pH and planted on slopes grading near 45%, this site naturally supplies yields of less than 2 tons to the acre. These factors combine to produce fruit of uncommon density, aromatics, and structural elements. The 2018 vintage was as close to "perfect" as a vintage can be. Rainfall, temperatures and wind we consistently favorable for vine and grape development. These conditions make it difficult to make a bad wine and indeed set the table for being able to make some spectacular wines.

Blend:	54% Grenache 33% Mourvedre 13% Syrah
Harvested:	Syrah: September 8 Grenache: September 17 Mourvedre: October 5
Avg. Brix:	26.2
pH:	3.65
Cooperage:	35% Marc Grenier Oak Tank, 20% New French Oak puncheon, 45% neutral puncheon
Maturation:	18 Months
Production:	1300 Cases

Winemaking Notes

Each lot was destemmed and fermented whole berry in open top 3-ton concrete fermenters. A mix of punch downs, and délestage, which allows for the gentle extraction of free run juice, were used to pull color and tannin from the skins without over doing it and pulling harsher compounds into the wine. The various lots spent an average of 19 days on skins before being gently pressed. The 3 varietals were blended together after completion of malo-lactic fermentation and aged in a combination of French Oak tanks and puncheons to emphasize structure elements of the cooperage as opposed to flavor and aroma. The wine was never racked again, allowing sur lie aging to add richness and body to the mid-palate. After 18 months in the wines were racked to a single blend in tank for bottling without any further filtering or fining.

Tasting Notes

Brilliant dark violet hues show off the appearance of a nicely extracted Rhone blend. Bright and exuberant blackberry, cola nut and dried cherry are balanced by loam and exhilarating acidity. The body builds over time as the rich tannins from aging in French oak tanks build a complex finish that would pair perfectly with grilled lamb or even slow cooked pork shoulder.