



CALCAREOUS

— V I N E Y A R D —

2022 Calcareous Grenache



Grenache, the most commonly planted red wine grape in the world, has found a home in Paso Robles as not only a key contributor to our Rhone blends but as a standout single varietal as well. Known for elegant texture, lively fresh fruit, and great balance, our Grenache is easily one of our best food pairing wines.

Tasting Notes

A pale strawberry red color along with elegant red fruit, rosemary and loam on the nose show off a Grenache made in the classical style. Surprising edgy tannins blend quickly with fresh raspberry and sage. The mid palate stays light and fresh through the finish that is kissed with just a hint of toasted French puncheon. All these elements produce a workhorse wine for the table that can pair from first course to the last.

Vineyard & Vintage

The 2022 Grenache is a blend of two neighboring vineyards. About 60% of the Grenache is comprised of a Tablas Creek Clone grown at our neighboring Maison Mason Vineyard. The remaining Clone 362 Grenache and small addition of Syrah was grown on our Calcareous Estate Vineyard. The heavy limestone soils present on these two sites produce a unique expression of Grenache that provides ample depth and fruit yet remains true to a more elegant style with great acidity for the varietal.

The 2022 Vintage was the earliest on record for Calcareous and the first time we ever picked Grenache during the month of August. The early ripening produced fruit with clean, fresh notes, producing a more traditional, elegant expression of Grenache.

Winemaking Notes

Both lots of Grenache were hand harvested and fermented in 3-ton open top concrete fermenters with about 15% of the grapes remaining whole cluster. For the first 3 days of ferment a 2 hour delestage was performed daily to press out the juice. The whole clusters were then broken up by hand in tank and twice daily punch downs were performed. After a total of 12 days on skins, the ferments were bladder pressed and the free run and press fractions combined in a single tank. After a brief 12 hour settling to remove heavy lees, the wine was racked to a mix of neutral and once used French oak puncheons and remained there with no further racking for 16 months. Bottled with no fining or filtration.

Aging

16 Months in 20% New French 500L Puncheons

Technical Details

Varietals: Grenache
Harvest Date: August 28
Alcohol: 14.9%
pH Level: 3.32
Production: 600 Cases Produced