

CALCAREOUS

— VINEYARD —



2022 Reserve Grenache



At 1800 feet above sea level, from atop the highest peak on our Estate, the breathtaking panoramas of Paso Robles were a favorite of our co-founder Lloyd Messer. Ascending the east-facing slope that leads to this lookout, is a head-trained block of Grenache interplanted with small amounts of Syrah and Mourvèdre. Harvested and fermented as a singular field blend, this bottling captures a highly focused expression of place.

Tasting Notes

A proper elegant magenta hue helps frame classic Grenache red berry fruit, cinnamon, and Italian herbs. Upfront, this wine presents light, spicy tannins which grow in depth and structure towards the mid-palate. Cola nut and strawberry combine with hints of toasted oak providing immense depth to this wine while staying light and fresh. I made this wine for movie night paired with the best Thai and Indian takeout in my town.

Vineyard & Vintage

The 2022 Grenache Lloyd's Lookout is from our head trained Grenache block 13 planted at the top of our Estate in 2014. Co-planted with about 8% Syrah and 6% Mourvèdre, the extra shading from the head training and the east facing slope combine to create a darker version of our Estate Grenache. The early ripening 2022 vintage produced an extremely unique expression of Grenache from our Estate. Without the usual sunkissed richness of a typical long warm Paso Robles growing season, the 2022 Grenache is, frankly, more serious. With much spicier and pronounced tannic structure the overall character to this wine is darker and more full bodied than usual. This actually may be the best situation for Grenache from our Estate and this should be seen as one of the best example of the varietal that we have ever produced.

Winemaking Notes

The Grenache along with the Syrah and Mourvedre were all picked and processed together. The destemmed whole berries were fermented in open top concrete tanks, exposed to the elements. A combination of early pumpovers followed by reductive punchdowns were carried out over 11 days of fermentation. After draining and pressing the ferments, the young wine was transferred to a combination of 60% concrete egg and 40% 265L French oak barrels, 20% of which were new. After 18 months of aging, the concrete and barrel lots were combined to form the final wine just prior to bottling.

Aging

16 Months in 228L barrels, 30% New American

Technical Details

Varietal: Grenache
Harvest Date: August 30th
Alcohol: 14.9%
pH Level: 3.58
Production: 310 Cases Produced