

CALCAREOUS

— V I N E Y A R D —



2022 Calcareous Très Violet



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

Tasting Notes

The higher percentage of Syrah in this blend shows in the deep color and rich aromatics emanating from the glass. Upfront, this wine bursts with a blend of blackberry and raspberry fruit which play off darker hints of cacao and coffee. The tannic structure is round and smooth yet obviously formed from sharper beginnings. The finish maintains an overall mouth coating richness while remaining fresh and clean. A true workhorse of a pairing wine, seamlessly combining with light spring pastas, to slow oak smoked brisket and most any dish in between.

Vineyard & Vintage

The 2022 Vintage was challenging in its suddenness, as we picked most of our vineyard blocks on average 2 weeks earlier than any previous vintage. The wines from this vintage are marked with fresh bright fruit, spicy edged tannins and an overall grace and elegance that should lend itself to some truly age worthy wines. This Tres Violet should continue to gain complexity and nuance without losing freshness for the next 10-12 years. Crafted entirely of fruit grown at our Calcareous Estate vineyard, the influence of our limestone soils 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.

Winemaking Notes

Each lot was destemmed and fermented whole berry in open-top 4-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 overdoing it and pulling harsher compounds into the wine. The various lots spent an average of 11 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 puncheons and barrels, emphasizing structure elements of the cooperage as opposed to flavor and aroma. After 6 months the wine was racked once and the final blend determined to age as a whole. After a total 18 months aging, the wine was racked to tank and bottled.

Aging

18 Months in 30% New French oak

Technical Details

Varietals: 37% Grenache, 32% Syrah, 31% Mourvèdre
Harvest Date: August 23-September 16
Alcohol: 14.9%
pH Level: 3.57
Production: 640 Cases Produced