



MADROÑA

2016 Grenache Rosé - Hillside Collection

Grenache

Grenache is quite possibly the fruitiest red wine out there. Originating in the Rhone region of France, the variety is grown in many countries, often as fresh and light varietal for quaffing. For Madroña, we had never intended to bottle a Grenache. We had grafted in the variety to blend with our Syrah to intensify its fruitiness. Unfortunately, the fresh strawberry characters overflowing in the wine merely muddled the cherished gaminess and complexity of our Syrah. Thus, our Grenache was born and subsequently or Grenache Rosé.

The Vineyards

We grafted the Chateau Rayas clone of Grenache into our Pleasant Valley vineyards in 2005. A joint venture between Paul, Maggie, David and Sheila Bush (Sumu Kaw Vineyards), we strive to produce the premier Grenache in California. The rootstocks are all devigorating, an important aspect to controlling the growth in this variety. Even so, we drop 50% of the crop (making our Grenache Rosé) to insure balance in the vine and uniform ripeness. And with a slight north-facing slope at the 2900 foot elevation, the growing season is long and drawn-out, perfect for the wine's great structure and complexity.

The 2016 Vintage

To be honest, we harvested this Grenache rather than just dropping the crop on the ground (which is a means of making the Grenache we left on the vine even more intense). We had tasted the juice from the samples knowing that there were some elegant fruit characters., but in the finished wine, there's a wonderful balance between that intensity and the elegance, the richness and the tartness. The aromas start with an interesting combination of fresh pear, strawberry and ruby grapefruit. This mélange of tastes comes across on the fore-palate with an initial texture that's almost luscious. The entry flows gracefully into a mid-palate of layered tart plum, cherry, lime and Meyer lemon vibrancy. In the end, the lingering character on the very dry palate is pure citrus itself. Interesting and unique, this is going to be our go-to wine in the summer!

Suggested Food Pairings

I'm thinking grilled fish with a little pico de gallo, grill sausages or grilled veggies with a hint of Mexican spice. I can't wait to pair this Grenache Rosé with something spicy!

Facts

Appellation: El Dorado

Estate Grown

Blend: 96% Grenache, 4% Barbera

Fermentation: fermented in stainless tanks and barrels

Bottled: December 14, 2016

Alcohol: 12.8

pH: 3.03 TA: 0.76 g/100ml

Residual Sugar: 0.1%

Production: 97 cases