



MADROÑA

2017 Grenache - 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 2017 Vintage

This is perfect fall wine for the cooling weather (although still warm enough to go out in short sleeves). The 2017 vintage has produced a rich yet elegant Grenache that has both bold fruit and subtle youthful tannins. Having done a 10% saignée (or bleed), we knew this Grenache would have a bit more *puissance* (power) than previous vintages. The aromas are a complex marriage of ripe strawberry fruit with hints of rhubarb and light cherry. Add to this just a note of asphalt/tar, and now we're getting the layering in Grenache so often missed in California. That first sip is big on the palate, enveloping all the edges of one's palate. The strawberry comes in with more of a pie cherry essence keeping the balance. The mid-palate brings about the acidity, focusing on the brighter aspects of the wine while the finish has our quintessential mountain-grown tannin structure (even on a softer red!). This wine is both a conversation starter and a conversation in itself as it's once again that balance between boldness and elegance. Enjoy!

Suggested Food Pairings

Think grilled shellfish, chicken and pork with spice structures of cumin and coriander. Or age it out another 3-5 years. You won't be disappointed!

Facts

Appellation: El Dorado

Estate Grown

Blend: 97% Grenache, 3% Syrah

Fermentation: fermented in stainless tanks and barrels

Bottled: May 23, 2017

Alcohol: 14.05% pH: 3.61 TA: 0.69 g/100ml

Production: 145 cases

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