



BECKMEN VINEYARDS



2017 Santa Ynez Valley Grenache

HARVEST DATE

10/7-10/24/17

HARVEST

2017 was another warm season with much higher than average rainfall for a change. This led to a great season with very even temperatures throughout the harvest months allowing the grapes to achieve optimal ripeness and balance.

WINEMAKING

- Combination of Alban and Tablas clones, all estate grown.
- Berries were hand-sorted, then cold-soaked for seven days.
- Wine was fermented using native yeast for 10 days.
- The caps were punched down by hand three times daily.
- The wine underwent spontaneous native malolactic fermentation in-barrel.

AGING

10 months in 3 year old and neutral French oak barrels. Large format barrels were used (300 & 500 Liter).

TASTING NOTES

Raspberry jam, molasses, nutmeg, violets, lavender, strawberry, pomegranate, thyme, white pepper.

UPC CODE

13684 01269

ANALYSIS

PH: 3.73
TOTAL ACIDITY: 5.0 g/L
ALCOHOL: 15.5%
BRIX AT HARVEST: 26

WINEMAKER

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COMPOSITION

100% Grenache

VINEYARDS

Purisima Mountain Vineyard
Ballard Canyon AVA

Beckmen Estate Vineyard
Los Olivos District AVA

RELEASE DATE

9/1/18

PRODUCTION

950 cases

SUGGESTED RETAIL

\$32

PEAK DRINKING

2018 - 2028