

2021 TURLEY "PESENTI VINEYARD" GRENACHE PASO ROBLES

HISTORY

This certified organic estate-owned vineyard was planted in the 1920s on ancient marine calcareous soils. Though the vines are head-trained and dry-farmed, the soil plays the most important role in distinguishing this vineyard on the west side of Paso Robles. The wines have a brightness, with chalk and floral characteristic aromas unique to the site.

TASTING NOTES

Previously only available in our tasting room, the Pesenti Grenache makes an impressive debut. Made famous in Châteauneuf-du-Pape and Priorat, Grenache is also one of the traditional Rhône grapes that helped put modern-day Paso Robles on the map. Aromatics include alpine strawberry, blackberry, fennel, and lavender, mingled with a spice reminiscent of garrigue. A medium-to full-bodied wine, the palate shows tangy bright red brambly fruits, spice, and a balanced acidity offset by fine-grained tannin. With a long finish, the purity and depth of this wine are sure to please even our most dedicated Zin drinkers. Drink now at 55°- 60°F. AVA: Paso Robles Sub-AVA: Willow Creek Soil: Calcareous Planted: 1922 - 1924 Varieties planted: Grenache Viticulture: Certified organic, head-trained, dry-farmed, hand harvested

Fermentation: Native yeast Barrels: 80% used oak, 20% new 80% French oak, 20% American Aging: 15 months in barrel Bottled unfined and unfiltered Alcohol: 15.9% Serving Temp: 55-60°F Release: Spring 2023



