

AMADOR

F O O T H I L L



2011 ESTATE GRENACHE

The Vineyard

The Grenache was planted in 2000 with vines that originated from Chateau de Beaucastel. The vineyard is trained as vertical shoot positioned bilateral cordons. The crop level is kept low and the canopy density maintained for optimum fruit maturity and concentration.

Acclaim: 88 Points, **Wine Enthusiast**, June 2013

“...its first ever Grenache, a tremendous debut, super light in color and texture, lightly rendered to show off its layers of delicate violet and raspberry amid a meatier backbone of lurking anise and herbs. With 9% Mourvedre and 5% Syrah, this is a light red worth seeking out.”

Winemaker Notes

The 2011 Grenache has bright fruit aromas and mouth-filling flavors of red cherries and pomegranates. It is medium bodied with balanced acidity and refined tannins.

Technical Data

Varietal Composition:	86% Grenache, 9% Mourvedre, 5% Syrah
Harvested:	October 15, 2011
Brix at Harvest:	24 degrees
Alcohol by Volume:	13.9 %
Residual Sugar:	0.03 %
Vinification:	Cold-soaked 2 days Fermented on the skins 8 days 9 months in French oak
Bottling:	175 cases bottled August 10, 2012

Perfect Pairs

Mustard-glazed lamb chops
Moroccan Chicken or Beef Tagine
Roasted eggplant and tomatoes

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