

2011 Boer Vineyard Grenache

Harvest date: 10-12-11

T.A.: 5.2 g/L

pH: 3.75

Barrel aging: 14 months in year old French oak

Fermentation: 100% whole cluster

Bottling date: 12-12-12

Alcohol: 14.4%

One of my all-time favorite growers is Richard Boer, the man behind the Grenache. I've known Richard since 1995, when I started working at Chalone. He has managed the Chalone Vineyard since 1992. Easy going and knowledgeable, Richard is a pleasure to work with..

Just like the 2010 Boer Grenache, this 2011 was fermented with 100% whole clusters, stems and all. There's definitely a high tannin level in this wine, due to the stems, but I expect they'll integrate and soften within the next year. The texture has that rich, Grenache element which mixes ripe fruit with spicy, more savory qualities. It's a unique Grenache, not really similar to its southern Rhone, Australian or California siblings. I'm sure a few people might say that it reminds them of what Grenache made by a Pinot Noir winemaker would taste like. Anticipated maturity for the 2011 Boer Grenache is between 2014 and 2020.

