

## 2012 Boer Vineyard Grenache

Harvest date: 10-19-12

T.A.: 4.9 g/L

pH: 3.77

Barrel aging: 15 months in 4 year old French oak

Fermentation: 100% whole cluster

Bottling date: 1-10-14

Alcohol: 14.4%

As with each vintage of Grenache Sandler has produced from Boer Vineyard, this was fermented with 100% whole clusters. The 2012 growing season started out a little ahead of 2010 and 2011, but it cooled off quickly in the fall and we didn't end up harvesting until October 19, right in there with the '10 and '11 seasons. The flavors and tannin levels of the 2012 are more in line with the riper 2010 than the leaner 2011. You'll find an interesting nose of sage, green peppercorn and wild raspberry with a firm palate that requires time in the glass to soften. Give the 2012 Grenache a few years in the cellar, it should be drinking well from 2016 through 2022.

