

2016 Boer Vineyard Grenache

Harvest date: 10-1-16

Fermentation: 100% destemmed

Aging: 17 months in 100% used French oak

Bottling date: 2-13-18

Alcohol: 14.3%

The 2016 Boer Vineyard Grenache is the first time Sandler has ever destemmed a Grenache. Until 2016, all Boer Vineyard Grenaches and Pinot Noirs have been fermented with 100% whole clusters. With the whole clusters come the stems, and stems add a combination of spice and tannin to the resulting wine. Destemming makes a more approachable wine for the wine's youth. So, 2016 is an experiment in emphasizing the beautiful fruit that Boer Vineyard Grenache can display while the wine is young. It will also be interesting to see how the '16 Grenache ages without the additional stem tannins. The best guess at a drinking window is 2018-2026.

