

2017 Grenache Umpqua Valley AVA

Production: 88 cases
Alcohol: 14% ABV
Total Acidity: 5.8g/L
pH: 3.54

The fruit is from the Marshanne Vineyard near Oakland Oregon, a warmer site 25 miles inland from us here in Elkton. The 2017 vintage started with a very cold winter and wet spring delaying bud break and vine growth, followed by a moderate summer until a very warm August, but then cooling again through October.

This is a very lively wine, it dances around in the mouth. The color is a translucent dark garnet and the aromas abound with candied strawberries and raspberries with hints of orange rind and spicy cinnamon. The berry jam flavors carry through in the mouth with well integrated acidity. The wine was aged in older neutral oak barrels to preserve the fruit. The body is moderate and the finish lingers with some warmth.

With the fruit profile and acidity of this wine, it would be a great match with barbeque ribs, pork or beef, hearty stews and with moderately spicy Asian cuisine.



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We are comitted to sustainable farming and winemaking.

