



BIRTHPLACE OF THE SOUTHERN OREGON WINE RENAISSANCE
TEMPRANILLO | ALBARIÑO | GARNACHA | MALBEC | SYRAH

2014 GARNACHA

100% ESTATE GROWN

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley, Southern Oregon

Harvest Date: 7 October 2014

At harvest: Sugar; 25.3° Brix pH; 3.43 TA; 6.3 grams/liter

At bottling: Sugar; nil

Cooperage: French (100%), 100% neutral

Bottling Date: 14 April 2016

Alcohol: 14.2% by volume

Case Production: 428 (750 mL)

SRP: \$29.00 (750 mL)

Awards, Ratings & Reviews:

Double Gold Medal, 2017 San Francisco Chronicle Wine Competition

Gold Medal, 2017 Cascadia Wine Competition

Gold Medal, 2017 Judgment of Geyserville IV

Outstanding!, Great Northwest Wine

In recent years, Andrew Wenzl's work with Grenache has earned considerable praise — whether it be his stunning rosé or the Barrel Select program. The transition from vineyard to cellar in 2014 began Oct. 7 at the ripeness level of 25 Brix, which seems to be customary for standalone bottlings of this Rhône variety. The 100% neutral French oak program keeps the focus on juicy aromas and flavors of plum, boysenberry and pomegranate with sweet herbs and a remarkable mouth feel. Its finish of blackberry and Montmorency cherry extends. Indeed, the Jones family's Fault Line Vineyards continue to serve as a Southern Oregon talisman for Iberian Peninsula grape varieties.

Wines of the Week, WinesNW.com

Abacela's Garnacha is aged in 100% French oak that is considered neutral so as not to impart strong oak character to the wine. The ripe fruit from the winery's estate Fault Line Vineyard created a wine with layers of cherry, plum and berry with floral notes of orchard blossom, and dried herbs on the finish."

TASTING NOTES

Our sunny hillside location ripens fruit with dark cherry, raspberry, plum, nutmeg and lavender aromas. The flavors broadcast across the palate while the tannins and lively acidity frame this lovely wine.