

2023 DUNE SONG

GRENACHE

SLO COAST AVA

VINEYARDS

90% Hi Kite, 10% Zeferino

VARIETAL

100% Grenache

HARVEST DATES

10/02/23 - 10/18/23

FERMENTATION

Grapes were hand harvested with an average of 25% whole bunches retained. Fermentation took place by native yeast with no addition of SO₂. A combination of gentle pumpovers and punchdowns were performed until the fermentation was complete and the must was basket pressed. Malolactic conversion was by native bacteria.

ÉLEVAGE

Aged 6 months in neutral French oak puncheons prior to bottling unfiltered & unfiltered. Minimal effective SO₂ was added prior to bottling.

BOTTLING DATE

5/16/23

PRODUCTION

241 cases

ANALYSIS

13.5% alc./vol.

3.50 pH

5.87 g/L TA

COLOR

Vibrant Purple

AROMAS

Plum - Wild Anise - Lavendar

PALATE

Generous purple flower and crunchy plum flavors are balanced by a subtle wild anise base tone. A lively acidity and saline finish combine with firm tannins that frame this juicy Grenache.

VINTAGE

2023 will be remembered as one of the latest, and coolest, vintages on the Central Coast. A cold and wet winter led to a growing season that was almost a month behind an average year. Yet, the vines were in great shape with healthy canopies that were able to ripen the grapes late into the fall. Late harvests tend to favor the slow development of flavors in the grapes, while maintaining high levels of acidity. The resulting wines from this fantastic vintage are concentrated and fully flavored, with plenty of freshness and crisp acidity. In many ways, this is a goldilocks type of vintage and one that should age well for years to come.

“After all, it’s a great thing to know what you prefer and be able to do it. That is a far jump from the old order of things.”

- Dune Forum 1933