

Sarah's Vineyard

Central Coast
Santa Clara Valley
California



2014

Madonne Estate

69% Grenache, 16% Syrah, 12% Mourvedre, 2% Carignane, and 1% Counoise

Winemaker	Tim Slater
Wine Color	Red
Wine Type	Still
% Alcohol	14.6
RS (gm/l)	na
TA (g/L) /pH	na
Case Production	420

Tasting Notes

Reflecting its Southern Rhone heritage, vast black fruit on the nose with a presence of cherries and berries, along with cranberries. Showing lovely floral characteristics with hints of black licorice, cinnamon and cocoa powder. Palate displaying raspberry, tea leaf and violet components with fragrant notes of pepper, oregano, and thyme with leather and spice on the finish. Pairs beautifully with lamb skewer appetizers and roasted cauliflower with stewed vegetables.

Winemaker Notes

Our estate vineyards bridge the historic Santa Clara Valley and the cooler climate "Mt. Madonna" district of the southern Santa Cruz Mountains. Here fog and winds from nearby Monterey Bay dramatically cool down the estate, extending the growing season and providing unique conditions for complex Rhone cultivars. The 2014 vintage occurred during another drought year in California. Yields at harvest were about "average." With no early fall precipitation, though, we were able to let the fruit hang for full phenolic ripeness and balanced flavors and acidity. We hand harvested the fruit during the last week of September and the first week of October. After destemming the whole berries, we fermented at low temperatures in small lot vats. Hand punch downs were used prior to pressing to French oak barrels for twenty months aging in primarily neutral cooperage to preserve the exceptional, complex fruit.

88 Points - Wine Enthusiast (2013)

89 Points - International Wine Review (2013)

