

STEPHEN ROSS

WINE CELLARS

2015 GRENACHE BEE SWEET VINEYARD EDNA VALLEY

Vineyard:	100% Bee Sweet, Edna Valley
Harvest:	September 18, 2015
Fermentation:	12% whole cluster, 88% destemmed into 3-ton open-top refrigerated stainless steel
Oak:	Aged in 35% new <i>Francois Freres</i> French oak barrels
Alcohol:	14.5%
pH:	3.45
Titrateable Acidity:	5.55 g/L
Bottling:	123 Cases, December 21, 2016
Suggested Retail:	\$36

This is our fourth bottling of Grenache, and our second Grenache from Bee Sweet Vineyard. This relatively new vineyard is located 5 miles from the Pacific Ocean and features rolling hills and Tierra series soil...deep, moderately well drained soils that formed in alluvial materials from sedimentary rocks. The climate is Mediterranean, defined by cool (75 – 80 degrees F) dry summers, and rainy winters with 20 inches of rain annually on average.

The 2015 growing season was defined by the continuation of a five-year drought, moderate temperatures (74 degrees F) during the Spring and Summer, a bizarre rainstorm in July dropping 2 inches of rain, and relentless waves of warm weather (90 degrees F) during harvest in late August and September. This marks the earliest start of harvest, August 4 and the earliest finish of harvest on September 30 for Stephen Ross. In general, the yields were moderate in 2015 at 3 tons/acre.

The winemaking process follows the techniques used in Burgundy; cold soak for a few days, pump-overs during the beginning of fermentation and toward the end of fermentation, punched down in open top tanks throughout fermentation, pressed with a state-of-the-art stainless steel basket press and aged in French oak barrels.



Fresh and racy, this medium to full bodied red offers dried red berries, black tea, forest floor alongside hints of wet stone and peach pit. Beautiful deep magenta color with well-balanced lively tannins and a core of cherry pie, crushed rose petals and slate flavors on the finish.
