

amor fati

2021 Amor Fati Grenache

Santa Maria Valley

The 2021 Amor Fati Grenache presents fresh, nuanced aromas of strawberry, cedar, cardamom and black tea leaf. The mouthfeel is sleek and flashy, displaying flavors of pomegranate, cherry, dried herbs and violets with seductive notes of earthy soil. Crunchy acidity brings perfect tension to a juicy, structured finish.

Murmur Vineyard

Murmur Vineyard is renowned for producing ultra-coastal, cool-climate wines of extraordinary energy, tension and refinement. Situated just 13 unobstructed miles east of the Pacific Ocean and in close proximity to the mouth of the Santa Maria River, Murmur Vineyard is distinguished by its prevailing marine influence. The soils at Murmur Vineyard are predominantly composed of marine sand parent material with varying amounts of clay and loam. The sheltered interior of the vineyard has shown to be perfect for Grenache and Syrah, as it averages five degrees warmer than the breezier western flanks—allowing for full ripeness while retaining pure cool-climate character.

Winemaking

The fruit for this wine comes from a pair of blocks planted to two distinct Grenache Noir clones—362 (66%) and Alban (34%). The grapes were hand-harvested under cover of darkness at Murmur Vineyard on October 20 and November 3, 2021. Upon arrival at the winery in the cool morning hours, the clusters were gently destemmed and cold soaked for four days to initiate gentle extraction. After fermentation in oak foudres and headless oak puncheons, the wine was crafted exclusively from free-run juice that was racked to 500-liter oak puncheons and 600-liter Demi-Muids, inclusive of 24% new oak. The wine was aged undisturbed for 12 months prior to final blending and bottling. The Alban Clone provides a foundation of deep, dark fruit, while Clone 362 contributes high-toned red fruit flavors.

Fermentation Cooperage

Director of Winemaking Jeremy Leffert believes that aging our Amor Fati Rhône varieties in large-format French oak puncheons and Demi-Muids is ideal for preserving the energy and freshness of the vineyard. These vessels allow the pure fruit tones to prevail while still incorporating the complexity and dimension provided by French oak.



Appellation: Santa Maria Valley

Harvest Dates: October 20 &
November 3, 2021

Aging: 12 Months in French Oak Pun-
cheons and Demi-Muids

Alcohol: 14.5%

pH: 3.56

TA: .65 g/100 ml

Production: 517 cases

