

TOOTH+NAIL

2022 Destinata Carbonic Grenache

Say hello to Destinata, Tooth & Nail's family of small-batch, Nouveau-style wines. Native yeasts, minimal intervention, no additives. *The epitome of freshness and vibrancy—pour now, live for today.*

Winemaking

In keeping with the Destinata ethos, every effort was made to stay true to the source and nature's intent. The fruit was harvested from Brave Oak Vineyard on September 3, 2022. The whole clusters were placed in small stainless steel tanks. Prior to loading with fruit, the tanks were filled with carbon dioxide, creating a CO2-rich environment that forced an enzymatic (carbonic) fermentation to occur inside each individual grape berry at an intracellular level. This type of fermentation produces wild esters and aromas without compare. After 10 days, the tanks were drained and pressed to finish out saccharomyces fermentation. After fermentation, the lots were racked to neutral French oak barrels with their lees for secondary fermentation and aging. The blend was assembled in June 2023, then bottled unfiltered and unfiltered shortly thereafter to capture maximum freshness.

Tasting Notes

The 2022 Carbonic Grenache envelops the nose with aromas of strawberry cream, cranberry, loam, tea and summer herbs. The palate is a magic trick of ultra-resonant flavors combined with ethereal lightness, flooding the mouth with delicate impressions of Rainier cherry, strawberry, cedar, cinnamon and exotic spice. The experience is sleek throughout, with high-toned textures that linger deep into a luscious finish. An alternative red wine for those in the know.



Appellation: Paso Robles

Harvest Dates: September 3, 2022

Aging: 8 months in neutral French oak barrels

Alcohol: 13.1%

pH: 3.80

TA: .61 g/100 ml

Production: 650 cases

