

TOOTH & NAIL

2022 AMOR FATI GRENACHE

Murmur Vineyard | Santa Maria Valley

TASTING NOTES

The 2022 Amor Fati Grenache is flush with complex aromas of strawberry spice, black plum, summer herbs, rose petal and forest mushroom. The palate is bright and electric with flavors of raspberry, pomegranate, cherry, purple flower and toasted oak. Earthy notes emerge with increasing lift on the finish, punctuated by broad, sleek textures that display impressive length. A Grenache that displays ultra-coastal energy and style.

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. Planted by Tooth & Nail owner-founder Rob Murray in 2008, this vineyard was carefully plotted and planted to 35 vineyard blocks spanning a variety of aspects. The result is a wide array of expressions within each planted variety. 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 (70%) and Alban (30%). The grapes were hand-harvested under cover of darkness at Murmur Vineyard on October 21 and October 28, 2022. Upon arrival at the winery in the cool morning hours, the clusters were gently destemmed and cold soaked for three days to initiate gentle extraction. After fermentation in upright concrete tanks, the free-run wine was racked to 500-liter Austrian oak puncheons and 600-liter French oak Demi-Muids, inclusive of 30% new oak. The small press portion of the wine was matured separately in a concrete egg. All of the lots were aged undisturbed for 13 months, prior to being bottled unfiltered and unfiltered. The Alban Clone provides a foundation of deep, dark fruit, while Clone 362 contributes high-toned red fruit flavors. Small contributions of Graciano (10%), Mourvèdre (2%) and Syrah (1%) round out the flavors and textural profile. The Graciano in particular lends black fruit character and fresh acidity to the wine.

COOPERAGE

Director of Winemaking Jeremy Leffert believes that aging our Amor Fati Rhône varieties in large-format hogsheads, 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 oak aging. For the 2022 Grenache, Jeremy narrowed his barrel selection to two cooperages: Atelier Centre France and Stockinger, a cult cooper from Austria. The light-toast Stockinger vessels are prized for their ability to show transparency and respect for the fruit while building midpalate volume. The light-toast French oak vessels from Atelier Centre France contribute gentle toasty undercurrents to the wine.



Appellation:	Santa Maria Valley
Harvest Dates:	October 21 & October 28, 2022
Aging:	12 Months in French Oak Puncheons and Demi-Muids
Alcohol:	14.5%
pH:	3.58
TA:	.68 g/100 ml
Production:	540 cases

