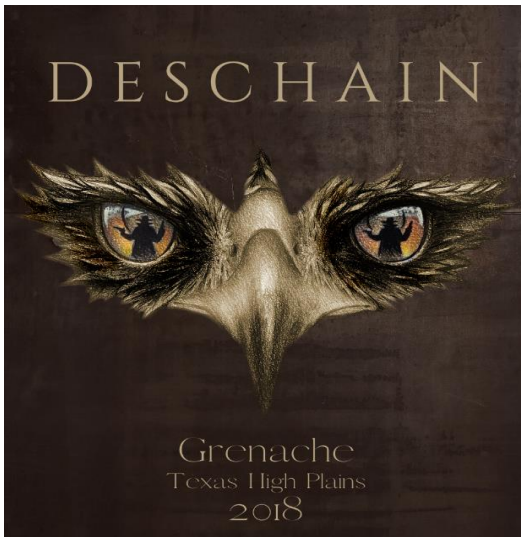


Grenache 2018



Grapes:	Grenache, 100%
Region:	Texas High Plains AVA
Vineyards:	Lahey Vineyards, Purtell Block
Exposure:	South, Southeast
Altitude:	3339 feet ASL
Vine Training:	Guyot trained, VSP
Vine Age:	Average 12 year vine age
Time of Harvest:	August - September
Vine Density:	2,000 - 2,400 vines per acre
Total Production:	163 Cases
Vinification Process:	Beautiful, ripe fruit from Lahey was cryomacerated for a year, followed by low and slow fermentation in open top tanks. A long slow elevage in neutral oak barrels allowed for spontaneous malolactic fermentation resulting in an exceptionally smooth wine.
Aging Process:	After primary fermentation, the wine rests in neutral barrique for 14 months, after which final selection and blending was completed before bottling.
Alcohol Content:	13.70%
Tasting Notes:	This wine simply says "drink me"! Sublime flavours of kirsch and damson plums with more than a little hit of boysenberry, wrapped in a moderately tannic shroud of oregano, violets and toasted vanilla pod... a lingering finish that lasts about three days.
Winemaker:	Willem Johnson
Winery Philosophy:	Deschain Cellars strives to produce handcrafted wines of Old World elegance combined with New World vibrancy, wines that play well with food and that are equally suited to just sit and sip.
Cellaring:	10 - 12 years
Closure:	Cork
Food/Menu Pairing:	Your Thanksgiving table, roasted meats such as venison or rabbit, or even lighter asian cuisine wil help showcase this stellar bottling.