



Grapes:	60% Grenache / 40% Syrah
Region:	Texas High Plains
Vineyards:	Lahey Vineyards / Narra Vineyards
Exposure:	South / Southwest
Altitude:	3300 feet ASL
Vine Training:	Guyot trained; Cordon trained; VSP
Vine Age:	Average 16 year vine age
Time of Harvest:	August / September
Vine Density:	2,500 - 3,500 vines per acre
Total Production:	115 cases
Vinification Process:	The grapes are co-fermented, primarily in open-top tanks, slowly at low temperatures (< 70F), and then allowed to warm up for full color extraction, and pressed to tank to complete fermentation to dryness. This completely unwooded wine is then left to rest in tank on its lees until ready to bottle, and bottled with a minimum of filtration.
Aging Process:	After fermentation, the wine rests <i>en cuve</i> for 19 months before the wine is bottled.
Alcohol Content:	13.44%
Tasting Notes:	A delightful blend of Grenache & Syrah patterned after the wonderful wines of the Côtes-du-Rhône! Are you surprised that this is a completely unwooded wine? A nose of cocoa and plum and lovely crimson-purple color of great clarity. Beautiful blue-fruited flavors accented by hints of pomegranate and red currant, this wine is refreshingly drinkable with mildly tannic yet super clean finish - this is a wine to drink all day!
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:	Up to 18 years
Closure:	Cork
Food/Menu Pairing:	This wine loves a big room, and will work with bold roasted or grilled meats (think lamb or venison), and is equally at home with mushroom risotto and savory pastas.
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