

SPOT ON CELLARS

2008 GRENACHE BURGESS TRIERE VINEYARD

SPOT ON CELLARS
936-B 7TH STREET
NOVATO, CA 94945
SPOT-ONCELLARS.COM

WINE NICKNAME

“G SPOT”

TERROIR

COUNTY: NAPA.

APPELLATION: YOUNTVILLE.

VINEYARD: BURGESS TRIERE VINEYARD.

SITE SPECIFICS: BURGESS TRIERE ESTATE VINEYARD IS IDEALLY LOCATED SOUTH OF THE TOWN OF YOUNTVILLE, ON THE WESTERN SIDE OF THE NAPA VALLEY. HERE, THE COOLING INFLUENCE OF THE SAN PABLO BAY ALLOWS THE GRAPES TO MATURE SLOWLY, INCREASING THEIR INTENSITY. THE VINES ARE ORIENTED NORTH/SOUTH IN ORDER TO CAPTURE BOTH MORNING AND AFTERNOON SUN. THE SOIL IS GRAVELY BENCH-LAND; YOLO CLAY LOAM AND ESPARTO LOAM. ONLY 1.7 ACRES OF THIS 47 ACRE VINEYARD ARE PLANTED TO GRENACHE.



COLOR AND AROMA

THE COLOR IS LIGHT GARNET. AROMATICS INCLUDE ROSE PETALS, SPICE BOX, WHITE PEPPER AND MOUNTAIN STRAWBERRIES.

FLAVOR PROFILE

FULL AND BALANCED, WITH SPICED BLACK CHERRIES, LILAC AND A TOUCH OF LEATHER

TECHNIQUE

ON OCTOBER 9TH THE GRAPES WERE HARVESTED INTO ½ TON BINS AND DELIVERED TO THE WINERY WITH THE FRUIT TEMPERATURE STILL BELOW 55°F. THE GRAPES WERE HAND SORTED AND THEN DESTEMMED BACK INTO ½ TON BINS FOR FERMENTATION. APPROXIMATELY HALF OF THE FRUIT WAS LEFT AS WHOLE CLUSTER TO ADD COMPLEXITY AND STRUCTURE TO THE FINAL WINE. THE BINS WERE PUNCHED DOWN TWICE A DAY BY HAND TO ENSURE A MODERATE LEVEL OF EXTRACTION AND TO AVOID HARSH TANNINS AND BITTERNESS. THE NATURAL FERMENTATION PROCEEDED RAPIDLY WITH A PEAK TEMPERATURE OF 88°F AND WAS COMPLETE IN 12 DAYS. ELEVAGE OCCURRED IN NEUTRAL FRENCH OAK BARRELS. AS ALWAYS, WE ADDED NOTHING TO THE WINE BEFORE BOTTLING IT UNFILTERED AND UNFINED.

GEEK INFO

pH: 3.35 / **TA:** 0.57 g/L / **BRIX:** 24.2 / **RESIDUAL SUGAR:** 0.00% / **ALCOHOL:** 14.3%

105 CASES PRODUCED

