

# Grenache, The "Avis" of the Wine Varietals....

## Artazuri Rose 2010

The Artazuri rose is made from 100% Garnacha grapes (Grenache in France) and produced using the saignée method of bleeding off juice after minimal contact with red grape skins. Lively and vibrant this rose is full of flavor and would pair nicely with roasted chicken or grilled fish.

Artazuri is a wine project created from the tiny village of Artazu, located in the Navarra region of Spain. Using only sustainable farming practices, the vision was created by Juan Carlos López de la Calle, founder of Rioja's world-renowned Artadi estate. The goal was to take the same quest for varietal purity that the estate seeks in Tempranillo to the Garnacha varietal. Of the various locales that were investigated, the small village of Artazu was chosen for its extraordinary and old vines of Garnacha.

## Chateau de la Tuilerie Blanc 2009-

Bordered on the west by the first foothills of the Cévennes, swept by the Mistral which guarantees an impeccable state of health, situated on the oldest geological part of the Costières, Château de la Tuilerie, a family owned property for 3 generations, is one of the finest wines of reference in the Rhône valley. Chantal COMTE has put her name to wines full of character and charm, the fruit of rigorous vinification and strict selection by parcel. 70% Grenache Blanc 30% Viognier.

## Perrin Nature 2009

From the producers of the legendary Château de Beaucastel in Châteauneuf-du-Pape, Perrin Nature Côtes du Rhône has earned full Ecocert status for its strict adherence to the rigorous standards of organic winemaking.

Deep ruby with bright purple reflections at the rim, this stylish, supple, fruity blend of Grenache (95%) and Syrah (5%) shows lovely notes of crushed cherries, spice, and *garrigue* (classic Provençal herbs). The vibrant finish shows the lift typical of the cooler parts of the Rhône Valley.

## Yalumba Bushvine Grenache

To maximise our blending options, all batches of Bushvine Grenache were fermented as separate parcels in our 8 tonne open top stainless steel fermenters, utilizing the Yalumba designed cap plunger for cap management. The natural or 'wild' yeasts present on the grape skins were allowed to initiate the sugar fermentation. Cultured winery yeasts were then added to complete this fermentation. This has resulted in a wine of greater complexity and individuality. Yalumba is extremely fortunate to have amongst its growers a resource of very old, gnarly bush vines which produce low yields of concentrated Grenache. A range of terroir can be seen across the different vineyards, from sandy soils to sandy loam to red-brown earth over red clay.

Medium crimson red with purple hues, this wine has a generous and bright aroma with sweet jube-like plum fruits, lifted pot-pourri and lavender florals and a savory, earthy and complex background. Wrapped around a core of juicy redcurrant fruits, the palate combines layers of fleshy sweet flavors and a fine grained tannin finish. Smoothly balanced and eminently drinkable, this is a wine of medium weight but full on flavor. A perfect match with juicy char-grilled pork chops. Suitable for vegans and vegetarians.

## Vinos Sin-Ley G5 2005

Vinos Sin-Ley's G Series is designed to showcase the Garnacha grape as expressed in 6 different D.O.s. The wines are all raised in stainless steel to present the fruit in its purest form.

Garnacha 100% from 120 year old vines.

The 2009 Puerta Bonita (G5) is made from 120-year-old Garnacha vines. Dark ruby, on the nose it displays baking spices, wild berries, and cherry blossoms. This leads to an intensely flavored, concentrated offering displaying the essence of the Garnacha fruit from which it was made. It contains a bit of structure and might actually deliver a bit more complexity with a year of bottle aging. However, there is really no reason to hesitate.

## Chapoutier Banyuls 2008

90% Grenache Noir

Colour : from garnet red to mahogany according to the age. Nose : powerful, balancing between black fruits and stewed fruits subtly brought by cocoa aromas.

Mouth : sumptuous balance between the solar strength of the wine and the fineness of its tannins. It has a great persistency with sweetness which develops.

The crop is hand-harvested when grapes are very ripe. The grapes are destemmed and crushed. The maceration is long with an addition of alcohol to favour the extraction of aromas and tannins.