



INDIAN LEAP WINERY

2014 GRENACHE

79% GRENACHE AND 21% MOURVÈDRE
ESTATE GROWN

ORIGIN

Indian Leap Winery sits at the epicenter of winemaking history in California. Our vineyard is also part of the original land grant of General Vallejo, a respected landowner and winemaker in early California. Our volcanic soil and hillside setting with warm afternoons and cool mornings provide perfect conditions for our grapes.

VINTAGE NOTES

Following a winter with lower than average rainfall, the 2014 growing season got off to a fast start with the earliest budbreak in memory and proceeded without incident—no frost or significant rain—under ideal balmy conditions to finish with record heat accumulation. Harvest was rapid and trouble-free, yielding Mourvèdre and Grenache fruit that was perfectly ripe and loaded with delicious flavor. Harvest occurred two days: September 18 for Grenache and October 1 for Mourvèdre.

WINEMAKING NOTES

Grapes were gently destemmed into small, chilled fermenters and held for three days of cold soak before start of fermentation. As the tanks warmed, fermentation commenced and lasted seven days with hand punch downs twice per day. After pressing the young wines went straight to stainless steel tanks for aging. After one racking, 79% Grenache and 21% Mourvèdre were combined for the final blend, which was gently filtered and bottled August 5, 2015.

TASTING NOTES

The ruby color along with an aroma that is reminiscent of raspberries and a hint of allspice and cardamom. The finish is long and delicious, tasting of cassis, cherry liqueur with bright notes of roasted olives.

AWARDS

Silver, 2019 Press Democrat North Coast Wine Challenge; Silver, 2018 Harvest Challenge; Bronze, 2018 New Orleans International Wine Competition.



HARVEST DATE September 18 and October 1, 2014 **BOTTLING DATE** August 5, 2015

MOURVÈDRE GRAPES AT HARVEST 23.8 degrees Brix~4.83 gr/L total acid~3.76 pH

GRENACHE GRAPES AT HARVEST 26.5 degrees Brix~5.10 gr/L total acid~3.63 pH

WINE AT BOTTLING 5.11 gr/L total acid~3.71 pH~14.5% by vol. alcohol