La Vie ansante

2016 Serenade

VINEYARD AND VINTAGE NOTES Blah

Dry years with low yields lead to smaller, concentrated berries which are perfect for producing flavorful wines.

WINEMAKING NOTES

2015 was the first year in our new facilities and everything seemed to be a bit more difficult that it should be as we became familiar with new equipment and processes.

This is the first year using locally grown Grenache which made the blending a little interesting. In the end we dropped the Grenache percentage a little – this is a much more fruitforward Grenache – and added a bit more Syrah for balance. Mourvedre as usual was added to provide brightness and tannin.

WINEMAKER TASTING NOTES

Serenade and its sister wine Nocturne are like two sides of the same coin. In Serenade we highlight the lighter, fun side of Grenache and in Nocturne we show the darker, serious side of Syrah. The trick in creating this blend is to stay true to its Cote du Rhone roots by keeping it light, and fruitforward.

Grenache, the work-horse of Rhone varietals provides the core of red fruit, strawberry, cherry, and hints of leather. Syrah adds the bass notes with deep, dark fruit and spices. Finally, Mourvedre brings it all together with acidity and herbaceous notes of flower petal and pepper.

This is the wine to pair with lighter fare such as pork and chicken or duck. It works particularly well with bolder cuisines such as Asian and Thai. We'll be enjoying ours with Sticky Asian Glazed Chicken Thighs.



Varietal:	52% Grenache, 28% Syrah, 20% Mourvedre
Appellation:	Santa Clara Valley
Harvest Date:	September 12^{th} , $14^{th_{w}}$ and 26^{th} , 2015
Alcohol:	14.8%
TA:	6.2 g/L
pH:	3.57
RS:	0.30%
Oaking:	35% new French, Medium+ toast, oak for 12 months.
Bottling Date:	June 27 th , 2018
Production:	122 cases
Aging Potential:	10 years