

# melville

## 2021 Estate Grenache - Caden's Block

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### Description

Wow. This wine has been a lesson in patience (like raising a child) and is named after Chad's son Caden. Learning how to farm Grenache in our extremely cold climate has been challenging, enlightening, rewarding and fascinating. Grenache doesn't necessarily enjoy the cold, as it typically thrives in hot weather, creating a juicy, strawberry base with a variety of aromatics depending on which hot region it comes from. Here, it's a different story. The fruit takes forever to ripen, and even after we drop up to 60% of the growing clusters from the vines, harvest doesn't start until mid to late November. We've intentionally planted our grenache in very sandy soil, with the goal to incorporate 100% of the stems and age in mature oak for two and half years.

### Highlights

**Varietal:** 100% Grenache  
**Soil Type:** Sandy loam  
**Vine age:** 6 years old  
**Clones:** Rayas  
**Fermentation:** 100% whole-cluster  
**Élevage:** Aged in neutral barrel (15+ year old French oak) for 2.5 years  
**Bottling date:** August 25, 2023  
**Release date + price:** May 2024, \$62

### Tasting Notes

There is something truly unique about the balance of the aromas with the weight and texture of this wine – it sings. Packed with fresh flowers, slightly under ripe strawberry, Bing cherry, and exotic spices of cinnamon and potpourri on the nose, the palate is matched with bright acidity and an intriguing strawberry and cherry liqueur...framed with soft, velvety tannins that linger for days. This wine screams for a charcuterie board stacked with dried fruit and salted crackers, or a grilled pork drizzled with a rosemary and balsamic reduction.

### Technical Details

**Alcohol:** 13.3%  
**pH:** 3.49  
**VA:** 0.41 g/L  
**Glucose + fructose:** 0.15g/L  
**TA:** 6.1 g/L  
**Free SO2:** 22 ppm