

melville

2023 Estate Grenache – Caden's Block

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 close to two years.

Highlights

Varietal: 100% Grenache
Cases Produced: 123
Soil Type: Sandy loam
Vine age: 8 years
Clones: Rayas
Fermentation: 100% whole-cluster
Élevage: Aged in neutral barrel (15+ year old French oak) for 22 months
Bottling date: August 31st, 2025
Release date + price: January 13th, 2025, \$62

Tasting Notes

I love Grenache from cold climates for its ability to showcase the delicate side of an otherwise hearty grape. This wine is lifted with aromas of rose petals with a complex array of kirsch and strawberries, white pepper, flowers and incense. As you swirl, the wine continues to open and reveal its complexity and depth. For being 100% whole-cluster, the wine shows a soft yet assertive tannic profile. Pair with salty cheese or slow-cooked pork shoulder.

Accolades

Ratings Pending

Technical Details

Alcohol: 13.2%
pH: 3.69
VA: 0.7 g/L
Glucose + fructose: 0.0 g/L
TA: 6.3 g/L