

WHITCRAFT WINERY – STOLPMAN VINEYARD

GRENACHE

Central Coast



APPELLATION: Ballard Canyon

BLEND: Grenache

WINEMAKER: Drake Whitcraft

VINEYARD: _____

Grapes come from the Stolpman vineyard in the Ballard Canyon AVA, which is east of Sta Rita Hills with slightly less maritime influence. Soils are sand over limestone

VITICULTURE: _____

Viticulture across the sites is uncertified organic. Drake describes it as regenerative viticulture which involves building the soil by adding organic matter to make it less prone to erosion; minimising chemical and mechanical disturbance i.e. no tilling and promoting biodiversity and a healthy vineyard ecosystem.

WINEMAKING: _____

Grapes are handpicked and sorted. They're lightly trodden by foot allowing carbonic to start. A pied de cuvee made from sampling juice is added to kick start fermentation. The wine is blanketed with CO2 until the cuvee is generating its own. After around three days when the skins start to loosen manual punch-downs are started once or twice per day. After 12 days the cap is lifted and the wine is drained through a sieve, there's no pumping, everything is by gravity. Free run juice goes to single vineyard cuvees. The wine rests in barrels for around 11 months, 10ppm SO2 added in December. Wines are unfinned, clarification is through gentle racking. Bottling is by hand.



WEBSITE: <https://www.whitcraftwinery.com/>

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Light and refreshing with fresh strawberries, cinnamon, rose and tarragon on the nose.

Bright cranberry with a touch of mint.