

1850 WINE CELLARS

2020 Grenache El Dorado

TASTING NOTES:

Spiced fruit and rich chocolate notes are primary in this wine, leading to flavors of wild herbs, strawberry, and roasted plum. Firm but supple tannins lend a chewy mouthfeel leading to a long, fruit-laden and smooth finish.

WINEMAKING NOTES:

We bled off a portion of the juice from the Grenache grapes and produced a rosé from the saignee. This allowed us to produce a red wine with greater concentration due to a higher ratio of grape skins to juice. The Grenache completed fermentation in tank after 10 days and was pressed to barrels for aging. Towards the end of aging, we blended in 14% Carignane to add just a bit more nuance and dimension to the wine.

AGING:

Aged in French oak for 9 months, 60% new and 40% neutral.

FOOD PAIRING:

Grenache loves to pair with pork belly, beef stroganoff, cassoulet, skirt steak, vegetable casserole or grilled veggies. If you're looking for a red wine to pair with mildly spicy foods Grenache is a good choice. It is also light enough to pair with fish, including smoked fish which can match nicely with the smoke character some Grenaches express. This Grenache is a beautiful paired with smoked chicken or arugula salad with fresh strawberry.



WINE SPECS:

86% GRENACHE, 14% CARIGNANE

13.9% ALCOHOL

112 CASES PRODUCED

\$34 PER BOTTLE