

Michael Florentino

2011 Mezclado

Garnacha (Spain)/Grenache (US)

Snipes Mountain, AVA

The Vintage:

The 2011 vintage got off to a difficult start after the big freeze that took place in November of 2010. A cool June, which stifled bud development, was followed by a cooler than normal summer! In late summer, the grapes had a chance to catch up. With moderate-to-extra-warm daytime temperatures of up into the 90's, and cool nights, the grapes reached the desired brix level and optimum physiological maturity. Harvest actually started a few days earlier than in 2010, which was also, another cool vintage.



Tasting Notes:

The nose has raspberry, coffee, smokiness with a touch of chocolate in the end. The flavors of strawberry, violets and black cherry quickly flow into spices of white pepper, cumin with some leather/Tobacco that lingers into a nice finish. The depth this wine is intriguing.

Wine Makers comments

This is the winemakers blend. It has a wonderful nose, great mid palate with lots of spices, and long finish. We o aged half the Grenache in New French Oak 500L Puncheons, giving it that smokiness and depth. Mezclado Means blended in Spanish. Our first Grenache based blend only consisted of 60% Grenache, but we kept the name even when it has enough to be called a varietal.

Blend

Grenache:	79%
Syrah:	7%
Monastrell:	7%
Tempranillo:	7%

Production

135 Cases

Vineyards:

Grenache –	<i>Upland Vineyard, Snipes Mountain</i>
Syrah –	<i>Ciel du Chuval, Red Mountain</i>
Monastrell –	<i>Kiona Vineyard, Red Mountain</i>
Tempranillo –	<i>Upland Vineyard, Snipes Mountain</i>

Silver Medal: San Francisco Chronical Wine Awards