

# THE MEEKER VINEYARD



## 2013 HOSKINS RANCH GRENACHE

VARIETALS	100% Grenache
APPELLATION	100% Hoskins Ranch 100% Dry Creek Valley 100% Sonoma County
ALCOHOL	14.4%
VINEYARDS	Harold Hoskins farms this small Grenache vineyard a stone's throw away from the confluence of Dry Creek and the Russian River at the far south end of Dry Creek Valley. Special care is taken to limit the yield of this high-vigor variety, especially on the valley floor: more than half of the initial crop is dropped over three passes throughout the growing season. In comparison to the rest of the appellation, this area stays much cooler later into the day, thus elongating hang time and assisting in more even ripening and phenolic development.
TECHNIQUE	17% juice bleed at crusher, sub-50° F eight-day cold soak, T-Bin ferment on two different yeasts, punchdowns 2-3 times daily, 17 day cold ferment.
WINEMAKING NOTES	We've spent a lot of time thoughtfully modifying our normal Rhone variety fermentation style goals specifically for Grenache. The most important goal for us with this grape is to maximize the concentration of phenolics in the finished wine so that we develop complexity and breadth to the wine without overwhelming it with tannins and forcing a departure from the medium-bodied wine that Grenache wants to be.
BARREL PROGRAM	22 months in mixed once-used and neutral French and American oak.
BOTTLING	November 2015, 287 cases produced.
TASTING NOTES	Strawberry-rhubarb pie, cherry blossoms, spring blooms. Seamless medium structure, elegant tannins supported by bright acidity and a long, soft finish.

Lucas Meeker, Winemaker  
Charlie Meeker, Co-Winemaker