



Varietal Composition
100% Grenache Noir

AVA	Sub-AVA	Vineyard
Lodi	Mokelumne River	Acquiesce

Farming: LODI RULES Sustainable Winegrowing

- Alc 13%
- RS 1 g/L
- TA 5 g/L
- pH 3.54
- Harvest 8/30/22
- Bottled 3/9/23
- Cases 158

2022 Outlier

New Release!

Profile

Back by popular demand, this light red is full of pomegranate, raspberry pop, cranberry, nutmeg, sage, and Redvines on the nose. The palate is smooth with notes of cinnamon, cherry, and strawberry leaves. Made as a crushable summer red, this wine is perfect with a slight chill on a hot day.

Vineyard

Our estate vineyard is located in the Mokelumne River AVA and is certified under Lodi Rules for Sustainable Winegrowing. We have 1.5 acres of estate Grenache for our dedicated rosé, but set a few rows aside for the Outlier. The cool nighttime breezes from the nearby Mokelumne River provides the grapes with ripe, fruity flavors and an excellent acid backbone. 2022 was a hot, compact vintage so we picked a little earlier than planned to preserve acidity and avoid over-concentrated flavors.

Winemaking

Hand picked in the early morning hours then promptly hand sorted. Approximately 30% of the fruit was left whole cluster at the bottom of the fermenter with the remaining 70% crushed and de-stemmed on top. Pressed on the verge of dryness, free run juice finished fermentation in tank while whole cluster pressings finished in a 500 L puncheon. Racked only once to limit oxygen exposure and bottled early to retain freshness.

Pairing

Great with pizza, BBQ, gumbo, fajitas, burgers, spicy tuna ceviche, and cajun fare.

Retail USD

\$32 / bottle (750 mL)