

CASS Grenache 2017

Tasting Notes

A medley of red fruit, dried wild flower and baking spice provide a warm, welcoming nose. Aromatics of dusted bramble berry and cranberry compote prelude a soft entry laced with a juicy acidity which captures cherry cola, black currant and caramel swirl for a surprisingly nuanced palate. Fresh pomegranate, ripe raspberry, blood orange zest and vanilla bean carry a gentle, layered essence.

WINEMAKING

Cass Vineyard & Winery Installs New Optical Sorter for MOG Removal. At Cass Winery quality is the driving force in everything we do as we combine Old World winemaking traditions with the best New World innovations. The 2017 vintage is the first harvest to use optical sorter. Cass' philosophy has always been, 'Great wine starts in the vineyard.' Now, Cass winemaker can be extra selective about what comes from the vineyard and goes into your Cass wine.

Grenache is a delicate variety, thus gentle winemaking is needed to preserve the gorgeous fruit and velvet texture of the variety. After hand-picking in late September, the fruit was de-stemmed and sorted by optical sorter shaking out all the "shot berries, bugs, and other MOG. As the berries start to fall from the table, a camera is filming the grapes, which are then analyzed by a computer system. By programming the computer and giving it parameters based on color, shape and size, Cass can eliminate any grapes, leaves, stems or other material that do not meet Cass' standards. These particles will get jettisoned by small blasts of air, leaving only the best quality grapes. After optical sorter technology is utilized the Grenache is fermented in small tanks, with regular pumpovers to aid extraction. In order to let the varietal fruit shine through, the wine was aged in neutral French oak barrels. Following this mantra further, the wine was left unblended in order to let the Grenache speak as a pure, 100% varietal wine.



Composition: 100% Grenache
Aging: ?? months in neutral French oak

Alcohol: 14.8%
Production: 600 cases

CASS VINEYARD



Our DNA is from France...In 2000, we planted wine grape clones certified by ENTAV, the agency that is responsible for certification of wine grape clones in France. Cass Vineyard was among the first vineyards in California to be planted entirely to ENTAV certified clones.

We have 11 varietals on 145 acres, including seven Rhône varietals as well as four big red Bordeaux varietals.

The Cass Estate Vineyard, located southeast of the town of Paso Robles, exemplifies the quality of the Paso Robles region with its warm days, cool coastal breezes, and exceptional soils.

Deposited over centuries, the diverse alluvial soils make for an expressive site that produces fruit of incredible quality. A long growing season of warm days and cool evenings give rise to vibrantly ripened fruit with dynamic flavor profiles that translate beautifully in your glass.

Learn more about Cass Winery, call us at **805-239-1730** or visit us online at www.casswines.com | 7350 Linne Road, Paso Robles, CA 93446

