

DOMAINE ARTEFACT

2018 Grenache Noir

Aromatics: The Domaine Artefact 2018 Grenache Noir has aromas of coco nibs, cherry cola, white pepper, raspberries, orange zest, vanilla bean, pomegranate, mulberry, fresh black and red berries plus a hint of smoke.

Tasting Notes: This wine is medium bodied with soft tannins, balanced acidity with a lingering cherry preserve and dark berry finish. De-lish!

Fermentation: 40% of the berries were whole clusters and fermented in macro bins. Racked into a new French oak the rest of the wine (80%) was racked to neutral barrels for 16 months.

Pairings: This Grenache Noir pairs well with grilled meats, chicken and pork, plank grilled salmon, pasta Bolognese, prosciutto and mushroom pizza, soup pistou, and ratatouille.

Grenache is responsible for some of the most delicious and expensive wine in the world. From exalted regions like Châteauneuf-du-Pape to cult California wines, Grenache is just as important in the wine world as Cabernet Sauvignon.

Definition provided by Wine Folly



Wine Specs:

AVA: South Coast, San Diego County

Vineyard: Domaine Artefact

pH: 3.51

Acidity: 6.2 grams per liter

ABV: 14.8 %

Harvest: October of 2018

Cases Produced: 173

