

2016 GRENACHE
JESPERSEN VINEYARD
EDNA VALLEY
\$45



Planted a mere two miles from the ocean, the vineyard is fog-laden and ocean kissed. It offers scents of wild strawberries, pink peppercorn and blackberry tea with complex notes of cumin and bramble fruit preserves that saturate the palate with a rich, silky finish. \$45

- Hand harvested, cold fruit from first morning pick – October 5 & 11, 2016
 - Low vineyard yield 1.5 tons per acre – 26° Brix
 - Fermented in small open top tanks
 - 4 day cold soak, 14 day fermentation, peak temperature 80°
 - Hand punched down many times daily as needed
 - Pressed off just dry, tank settled then racked to small neutral French oak barrels for 17 months aging
 - Once the fresh wine is transferred from the press pan, all moving of the wine is done with inert gas pressure.
- When handling the wine, care is taken at all opportunities to avoid shear.
- Wine analysis – 15.4% Alcohol, .6 TA, 3.39 pH

As one of the closest vineyards to the Pacific Ocean on the Central Coast, Jespersen Vineyard displays true ocean influenced character. The Edna Valley AVA has an east/west orientation opening up to the Pacific Ocean that provides temperate growing conditions for Rhone varietals. The Grenache block is grown on steep, rugged hillside with extreme exposure providing the perfect balance of sun rays and ocean fog. Early spring warming, mild summer temperatures and late arriving cold fall temperatures provide a long growing season for the development of deep color and concentrated, complex flavors.

KYN SI WINERY

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