



## CENTER OF EFFORT

v.2020 'LA GRASSA' LATE-HARVEST – *Edna Valley AVA*

'LA GRASSA' (literally 'the fat one') is loosely patterned after naturally sweet, oxidative wines made in the French Catalan regions of Banyuls, Maury, and Roussillon on the Spanish Mediterranean border. Made from Grenache and Syrah that was harvested quite ripe, and fortified to nearly 20 degrees of alcohol, much of the natural sugar is preserved in the wine and protected from microbial spoilage by the high degree of alcohol and sugar. By aging exposed to heat, light, and oxygen, the wine develops intense cocoa, berry, and toffee tones, reminiscent of tawny port wines or madeira. Powerfully intense, layered, and complex – because they have been exposed to the worst of what a wine can experience, they have the ability to age far into the future. Banyuls carries the distinction of being France's only dessert wine with a Grand Cru designation, and is known as being the ideal partner to dark chocolate.

Our LA GRASSA is composed of three almost equal portions. The first was held in barrel in a cool cellar for its entire life, and retained freshness and the sweet primary flavors of fruit. The other two parts were aged in glass 'Bonbonnes' in our olive orchard for 12 months, and 15 months, respectively, developing different degrees of oxidative flavors.

We suggest that you serve LA GRASSA with powerful blue cheeses, nuts, dried fruits, and especially dark chocolate.

*SIP Certified Sustainable - Vineyard & Winery*



### VINTAGE

2020

### HARVEST DATES

October 17th

### CLONES

57% Grenache Noir

43% Syrah

### ANALYSIS

18.5% alcohol

3.62 pH

6.4 g/l TA

1.1 g/l VA

8.9% Residual Sugar

### AGING REGIMEN

Aged in neutral French oak barrels, and in glass Bonbonnes beneath the sun, stars, and sky for 27 months.

### CASE PRODUCTION

4 barrels Produced –  
172 cases (12x500ml)

