



**THE CENTRAL COAST GROUP PROJECT (CCGP)
2013 "BARRINGTON HALL WINE DINNER SPECIAL CUVÉE"
GRENACHE/MOURVÈDRE/SYRAH
SANTA BARBARA COUNTY**

the second edition of this wine is exciting to me for many reasons. sourcing the fruit from four different vineyards allowed for greater possibilities in the blending process. the contrasting factors of different micro-climates, soil, elevation, clone & vine age amplified tension & dynamism in fusion.

this cuvée was composed entirely from the spring release wines of the vintage. at 50% of the blend, it's especially interesting to contemplate how the somewhat wild, almost oxidative notes of the Grenache integrated & harmonized so

beautifully with the more reductive & darker tones of Mourvèdre & Syrah.

it's also cool to get a sense of how vintage variation affects blending. with 2013 being a more drought effected year, the berries & clusters were smaller, creating more concentrated, tannic & structured wines. consequently, more Grenache was required in 2013 to get the same sense of balance & elegance that characterized the 2012 bottling, which was softer & more fruitful.

as stated on the bottle, this wine tastes good with chicken, but it also tastes excellent with all manifestations of duck... so get out there & protest! & don't forget to reward yourself after!!!

TASTING NOTES

a purple egg of concentrated spice & fruit cracks opens/black raspberry, black cherry, mulled red fruit/pieces of dark chocolate shell/oozing down brown leather/dried rosemary, thyme & bay/suggestive vapors of cinnamon stick, nutmeg, vanilla bean/the portend of dusk looking toward the depths of night/mysterious/yet fresh & fun/full of energy & life/dancing/ through lightness & darkness/seamless/with supple textures, striking fine grain tannins & mouthwatering acidity/cheers!

WINEMAKING

- 50% GRENACHE (THOMPSON, & BALLARD CANYON VINEYARDS)
- 25% MOURVÈDRE (LARNER VINEYARD)
- 25% SYRAH (LARNER, & THOMPSON VINEYARDS)
- 100% NATIVE/AMBIENT FERMENTATION
- 101-140 DAYS TOTAL MACERATION TIME
- ML COMPLETED ON THE SKINS
- AGED FOR 24 MONTHS IN 100% NEUTRAL FRENCH OAK PIÈCES {18 MONTHS ON THE GROSS LEES}
- 15.5% ALC./3.55 pH
- HAND BOTTLED BY HAND VIA GRAVITY
- UNFINED/UNFILTERED
- 119 CASES (12/750ml) + 24 MAGNUMS (1.5L) PRODUCED