



**THE CENTRAL COAST GROUP PROJECT
2012 "BARRINGTON HALL WINE DINNER SPECIAL CUVÉE"
GRENACHE/MOURVÈDRE/SYRAH
SANTA BARBARA COUNTY**

the name of this wine is a tongue in cheek reference to the "Wine Dinners" hosted at "Barrington Hall," a student housing co-op at UC Berkeley (my alma mater). these were the first "wine dinners" by name i had ever attended, and definitely the most unique. my time at Berkeley in general had a formative effect on my palate, and the way i look at food and wine (as well as life itself) with epicurean meccas such as Chez Panisse and Kermit Lynch just walking distance from my apartment.

for this particular blend of Grenache, Mourvèdre and Syrah, i also drew inspiration from a restaurant in Paris i visited long ago called (if memory serves) "Canard du Sud-Ouest." everything was duck and Rhone wines with an emphasis on Chateauneuf-du-Pape. it was off the hook delicious. the food was mind-blowing, the wines, eye-opening -- but the combination of the two was, for lack of a better word, transcendent. what made the experience so indelible was the inviting warmth and simple rustic charm of the place coupled with the easy, yet awe-inspiring sophistication and elegance of the food and older vintages of classically styled Chateauneuf-du-Pape. when i blended this "Special Cuvée," i couldn't help but return to these feelings and memories.

i put a lot of love and thought into this wine. i hope you enjoy it as much as i do!

TASTING NOTES

a classy and restrained orgy in your mouth, furthering food, conversation & the enjoyment of others

a wine of luxurious texture & verve/ethereal perfumes of potpourri flowers & spice lift from the glass, swirling in smoked cotton candy/seductive suggestions of tobacco leaf, licorice & mint/on the palate, tart cherries & strawberry preserves emerge from dark chocolate/pure beams of opulent fruit form a graceful balance with silky tannins & mouth watering acidity/touches of earth & herbes de Provence/a lingering, spicy, peppery finish

as if a classical form of Chateauneuf-du-Pape were a prism, refracting pure beams of modern California sun

WINEMAKING

- 36% THOMPSON VINEYARD GRENACHE (ALBAN 2 CLONE, OWN ROOTED)
- 33% LARNER VINEYARD MOURVÈDRE (CLONE A)
- 31% LARNER VINEYARD SYRAH (CLONE 383)
- 100% NATIVE/AMBIENT FERMENTATION
- 45-60 DAYS TOTAL MACERATION TIME
- ML COMPLETED ON THE SKINS
- AGED FOR 19 MONTHS IN 100% NEUTRAL FRENCH OAK BARRIQUE {17 MONTHS ON THE GROSS LEES}
- 14.6% ALC./3.6 pH
- BOTTLED BY HAND VIA GRAVITY
- UNFINED/UNFILTERED
- 64 CASES PRODUCED