



**THE CENTRAL COAST GROUP PROJECT (CCGP)
2013 "TWILIGHT IDOL" GRENACHE
SANTA BARBARA COUNTY**

i love Grenache. it's a beautiful, versatile & harmonious voice in a symphony, as well as a uniquely sublime soloist with incredible range.

along with "Faces," it is exciting to offer two 100% Grenache bottlings from this vintage. the fruit for "Twilight Idol" hails from the cooler climes of storied Thompson Vineyard in Los Alamos. our block of Grenache at this site is very interesting as the vines are own-rooted &, at 27 years, relatively "old" for the area. the soil here is shale & sandy loam as opposed to the clay & limestone soils associated with "Faces." both wines share the Alban 2 clone of Grenache,

making for a very fun/cool/interesting side by side comparison.

having enjoyed 140 days of skin contact & pomace stirring, "Twilight Idol," as the name suggests, is Grenache stretched to the edge of its varietal expression. the extended maceration exploits the grape's oxidative character, steering the experience away from forward, candied fruit flavors towards a deeper profile abundant with complex savory notes, herbs & spicy aromas, ethereal texture & structural verve.

this is a wine that really opens up & changes in the glass – over the hours & days...

whiling away one long night, looking at the end of the bottle, bleary-eyed, trying to figure out the best way to describe it, i arrived at: "phenomena slowly fading into noumena..." in other words, the empirical expression of the grape slowly losing itself in the more mysterious expression of its soul & spirit. a few months later, clear-eyed, this still seems to make sense to me... what is self-evident: pair this wine with raw oysters, Santa Maria BBQ & pork fried rice.

TASTING NOTES

a strawberry-rhubarb pie is cooling on the windowsill while grandma makes sauce in in the kitchen/scraps of fresh tomatoes & basil on a cutting board lie next to a big pot on the stove that has been simmering for hours/aromas of white pepper/fresh tarragon/cinnamon-lavender potpourri

savory roasted raspberries on the first sip/becoming fresher & more concentrated/laced with oolong & black teas/undercurrents of saline & pink peppercorns/opening to deeper flavors & layers of Grenache-soul-spirit/fennel pollen dust & spearmint

propelled by bright acidity, the finish comes in like an endless & expanding after image vibrating with spicy, aromatic red fruit/& a touch of caramelized bergamot zest

WINEMAKING

- 100% GRENACHE (THOMPSON VINEYARD (OWN-ROOTED ALBAN 2 CLONE))
- 100% NATIVE/AMBIENT FERMENTATION
- 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}
- 16.4% ALC./3.53 pH
- HAND BOTTLED VIA GRAVITY
- UNFINED/UNFILTERED
- 42 CASES (12/750ml) + 24 MAGNUMS (1.5L) PRODUCED