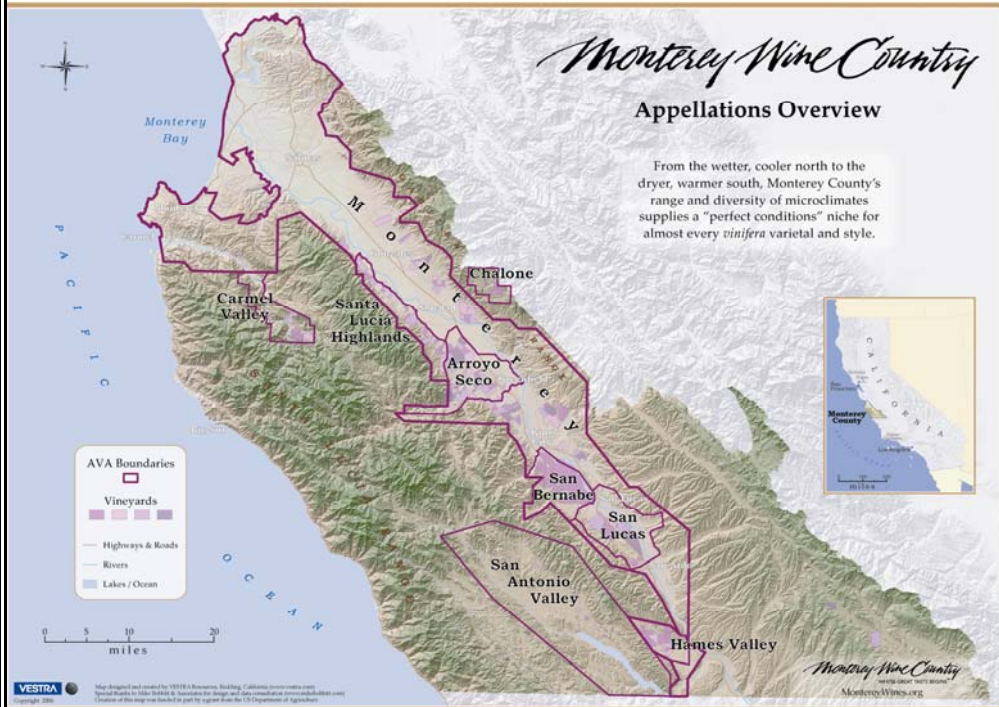




LEE FAMILY FARM

2007 Lee Family Farm Grenache

The best 3 barrels of Grenache in the winery were chosen for a separate bottling.



The Vineyards and the Grape

Lee Family Farm Grenache is selected from two vineyards: Alta Loma Vineyard, in the Monterey appellation, contributes 60% of the fruit; Ventana Vineyard in the Arroyo Seco appellation, provides the remaining 40%.

The Vintage

During this vintage, the vines were stressed by two weather occurrences – an unusually dry winter followed by a spring growing season that was marked by cold, wet

weather. The struggle of the vines against the climate produced a low yield of high-quality grapes with a noticeable increase of intensity compared to previous years.

Vinification & Aging

Grapes are hand-sorted in the vineyards and at the winery and then completely de-stemmed. Small, open top fermenters with manual punch downs are utilized for optimum extraction while maintaining an elegant structure.

The primary fermentation finishes in 10-12 days. The wine is transferred to 1 year old Burgundy barrels for malo-lactic fermentation and 10 months of aging. The wine was bottled unfined, in August 2008.

Aromas, Flavors, and Palate Impressions

Garnet in color, this wine's bouquet includes sweet spice, rose petals and black cherry. The black cherry continues in the flavors complemented by a touch of leather, white pepper and currant. The wine is medium/full in body and has a soft mid-palate, supporting acidity and nicely integrated tannins.

The Numbers			
Alcohol	14.2%	Aging	10 months
pH	3.56	Barrel	1 year old barrels
Total Acidity	5.9 g/L	Release	March 2009