

TASTING NOTES

What is really distinctive about the wine was its treatment—9 months *al fresco* in glass *demijohn*—that has imparted a distinctive nuttiness, almost a slight sherry-like character. Should be quite interesting to the more adventurous tasters. It's a funny wine—slightly nutty with the definite flavor of curry (found that flavor as well in the *vins tuilés* from Provence).

VINEYARD | PRODUCTION NOTES

You may not believe this but in fact I am pretty much of a Tory/traditionalist in my taste for wine, though occasionally I am inspired by the oddball, outré style. I was fortunate enough to taste a solarized *vin tuilé* (brick wine, so called because of its color) in a visit to Côte de Provence. The wine (typically pink or red) is set out on the roof or wall where it sits, out in the elements for nine months. The exposure to ultraviolet radiation, I'm told, effectively kills all of the microorganisms in the wine, as well as degrades the SO₂, so one ends up with a stable wine with but a mere trace of sulfite.

In this style, we filled a number of glass carboys and set this wine out *al fresco* for the requisite gestation period. This blend features a good portion of Mourvèdre; that variety seems to work best for this style, I can sonorously pronounce in faux-mavenhood. It's not for everyone, *mais c'est très cool, quand même*.

Note well that this wine is unfiltered, so there is a chance of cloudiness (but no chance of precipitation).

FOOD PAIRING NOTES

This is the perfect aperitif wine, but also brilliant with a broad range of Mediterranean cuisine. Other ideas include French onion soup, or for something lighter, oysters on the half shell.

VITAL STATISTICS

Varietal Blend:

55% Grenache, 23% Mourvèdre, 10% Roussanne,
7% Cinsaut, 3% Carginane, 2% Grenache Blanc

Appellation: Central Coast

Alcohol by Volume: 13%

TA: 5.6 g/L

pH: 3.32

Production: 192 cases

Optimal Drinkability: Drinkable upon release (Feb. 2016),
through 2023

Label Artists: Chuck House, Lindsey Sonu



REGION

Central Coast



WINEMAKER

Randall Gramh

