

NADEAU

Family Vintners

2004 Grenache

The **Winery**

Nadeau Family Vintners is the result of years of effort by Robert Nadeau and his wife, Patrice. Together they renovated a tiny barn in the mountains west of Paso Robles, transforming it into an efficient, well-equipped micro-winery. Old-world styled vineyards have been planted on the slopes surrounding the building...most of the planting is dedicated to dry-farmed, head-trained Zinfandel, with an acre or so devoted to Grenache Noir and Petite Sirah. Situated at the top of Peachy Canyon, the property is generally above the morning fog and usually receives about twice the rainfall seen below in Paso Robles.

The **Wine**

The red wines of the southern Rhone Valley inspired the Nadeau Family Vintners' **2004 Grenache**. The grapes for the **Grenache** came from vineyards on both the cool “*west-side*” of the appellation, and the warmer, breezier “*east-side*.”

A combination of French oak and American oak barrel-aging has lent the **2004 Grenache** lovely, soft oak tannins accompanied by subtle toasty-oak nuances. This wine will continue to develop wonderful bottle bouquet over the next few years.

Serve this medium-bodied wine with spicy and moderately hearty fare. Suits freshly grilled veggies, as well as a variety of cheeses, etc. Eggplant Parmesan would certainly be a great match!

The **Blend**

100% Grenache

The **Vital Statistics**

100% Paso Robles Appellation

100% 2004 Vintage

Harvest date: September 14 – October 2, 2004

Finished Wine EtOH: 14.3% By Vol.

The two cuvees were fermented individually in open-top fermentors with commercial (proprietary) yeast. These grapes were fermented for 5 – 7 days on their skins (depending on vineyard source and temperature) then pressed in a small, horizontal basket-press. Racked using only a nitrogen blanket and/or gravity. Aged in *Tonnellerie Demptos and Francois Freres* barrels for 15 Months, then racked, filtered and bottled *unfined*.

The 2004 Vintage yielded just 191 cases.