NADEAU
Family Vintners

2005 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' **2005 Grenache**. The grapes for the **Grenache** came from vineyards on the cooler "*west-side*" of the Paso Robles appellation.

A combination of French oak and American oak barrel-aging has lent the **2005 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, lamb, mild sausage (from the grill) 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%   2005 Vintage
Harvest date: September 20, 2005
Finished Wine EtOH: 13.3% By Vol.

The two cuvees were fermented individually in open-top fermentors with commercial (proprietary) yeast. These grapes were fermented for 9 days on their skins, then pressed in a small, horizontal basket-press. This wine was minimally processed, meaning that the wine—upon completion of fermentation—was essentially left to its own devices. Aged in *Tonnellerie Demptos and TW Boswell "Legacy"* barrels for 20 Months, then racked, filtered and bottled *unfined*.

The 2005 Vintage yielded just 175 cases.