

LA MAREA GRENACHE, CENTRAL COAST



100% Grenache. Ripe aromas of black and red cherries with rose petals and a hint of pepper. Flavors of cherry, red berry and mocha that deepen and become sweeter on the back half with a delicate restrained earthy quality.

Delicious and light. Smooth tannins. Very well balanced with excellent structure and a long finish.

Blended from 3 sites on the Central California Coast, the backyard Peneira Vineyard in San Benito County (planted 1960s), Ventana Vineyard in Monterey County (planted 1971) and the Besson Vineyard in Santa Clara County (planted 1910s). La Marea Grenache showcases a variety that Brand believes is tailor-made for the Central Coast.

Grenache is drought tolerant, needs deficient soils to excel, and requires more sunshine than heat to ripen while maintaining acidity and balance. Soils in these vineyards range from calcareous clay to calcareous sandstone shale to granitic alluvium. In each instance, the vineyard shows a different shade of grenache which combine for a wine of depth and drinkability. Sustainable farming. Picked at moderate sugars late in the season due to the temperate climate. 50% whole cluster, spontaneous fermentation in open top tanks. Pressed after 12-18 days. Aged in neutral oak on lees for 18 months. Bottled unfined and unfiltered. Fresh, bright, terroir-inflected.

La Marea (The Tide), made by Ian Brand of Le P'tit Paysan, is a tiny winery focused on single vineyard Spanish varietals "rooted in the sea, the soil and the sea air". Brand believes Monterey and San Benito to be some of the most ideally suited climates in California for Spanish varietals like Albariño, Grenache (Garnacha) and Mourvedre (Monastrell). The proximity to the cool ocean waters of Monterey Bay provides an optimal climate for Albarino while the warmer San Antonio and San Benito Valleys closely resemble the Spanish regions where these grapes thrive. This region, once the site of a shallow ocean bed millions of years ago, is one of the few spots in California with a high percentage of limestone found in the soil which gives the wines a high naturally acidity.

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Tasting Note:

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100% Grenache. Aromas of cherries, rose petals & a hint of pepper; flavors of cherry, red berry, mocha & a delicate restrained earthy quality; delicious & light; smooth tannins; well balanced, excellent structure & a long finish.

Shelf Talker:

LA MAREA CENTRAL COAST GRENACHE



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