

2018 GRENACHE

Sta. Rita Hills AVA | 13.5% ABV

VINEYARD: Spear Vineyards CCOF

HARVEST: Hand Picked

ELEVAGE: 4 Months 50% Stainless Tank / 50% Neutral

French Oak - 7 Months 100% Concrete Tank

PH 3.64

BOTTLED: Unfined / Unfiltered @ 25ppm FSO2

VEGAN: Yes

BLEND: 100% Grenache

CASES PRODUCED: 115



This is our first Grenache from the cool climate of the Sta. Rita Hills AVA. When we brought this fruit in, we wanted to capture its magical blend of weightlessness and vibrancy. We thought the best expression of this fruit, vintage, and vineyard would be one of freshness, and decided very early

not to deepen it's expression with a lot of oak. So, we barreled down half the lot into neutral French Oak, and the other half was put into stainless steel after fermentation. After four months of élevage, these were blended together and put into a concrete vessel for another seven months. What we created is a light, candied expression with racy acidity and a backbone of minerality. The more time you spend with this wine, and the deeper you look, you'll find its hidden complexity. This wine could be served chilled and not taken too seriously: it is absolutely crushable. But with a little time and introspection, it will surprise the hell out of you."

- Dusty Nabor, Winemaker



Dusty Nabor Wines is a project born out of passion for producing site specific, terroir driven California wines. Our singular focus is crafting wines of distinction. Sourcing fruit from premier vineyards in Paso Robles, Santa Ynez and the Santa Rita Hills, we strive to create wines that express their place and vintage.