



**92 POINTS**

*Stephen Tanzer,*

**VINTAGE** 2012

**VARIETAL COMPOSITION**

100% Grenache

**ALCOHOL** 13.8%

**CASES IMPORTED** 120

**SUGGESTED RETAIL PRICE** \$40

**UPC** 0

# SAMSARA

## GRENACHE LARNER VYD 2012

**100% whole cluster fermented with intense aromas of strawberry, raspberry, rose oil, star anise, and pepper. Dusty tannins provide grip on the finish and fade slowly into the wine's plush, sweet fruit.**

**WINERY BACKGROUND:** Samsara is a Sanskrit word meaning “the eternal cycle of life” and refers to the oneness, passion, and harmony that winemaker Chad Melville has with his grapes. Chad and his wife Mary have the philosophy that clean, pristine, and healthy fruit allows for a non-manipulated winemaking process. He farms ¾-acre plots of personally-selected rows in various Sta. Rita Hills vineyards near the coast of Central California. Due to the region’s long, unique growing season, Chad can pick ripe stems and seeds allowing for whole cluster fermentation which helps absorb the overt fruitiness that can dominate many California wines.

Along with the climate and soil, these diverse, handcrafted wines are a rare combination of full ripeness, concentration, excellent structure, minerality, high acidity, and moderate alcohol levels.

**VINEYARD & WINEMAKING DETAILS:** Hand-harvested from the Larner Vineyard which has predominantly chalky soil with a sandy surface, along with chunks of Careaga sandstone, chert, and quartz.. 100% whole-cluster fermentation and pressed with an ultra-gentle stainless steel basket press in an 8-hour cycle. Fermented in small lots (2 tons) with native yeast only. Year-round barrel maturation at 55 degrees. No fining, no filtering, and only 1 racking and 1 SO2 addition prior to bottling. Aged for 24 months in 100% neutral oak and 12 months in bottle.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Intense aromas of strawberry, raspberry, rose oil, star anise, and white pepper. Supple red fruit preserve and candied floral flavors with hints of cola and licorice. Gentle tannins provide grip on the finish and fade slowly into the wine's plush, sweet fruit. Pork carnitas, Grilled ribeye with herb compound butter, turkey mole.



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