



VINTAGE Batch 1

VARIETAL COMPOSITION

75% Grenache, 23% Carignan,
2% Syrah

ALCOHOL 14.1%

CASES IMPORTED 800

SUGGESTED RETAIL PRICE \$20

UPC 835603007039

F O U N T

GRENACHE BATCH 1

Unique CA Grenache resembling the Old World with flavors of strawberry and blackberry with notes of baking spices and a fresh white pepper finish.

WINERY BACKGROUND: Fount is the source of discovery - a spirit embodied by a forgotten, enchanted geyser in Sonoma. This adventurous destination was a place of creative liberation in the 1860's that inspired Peter Eastlake to create these expressive wines. Peter uses his deep wine knowledge and relationships to forage for high-quality lots across various regions of California and assemble them into something much greater than their individual parts.

Peter is a veteran of the wine industry and believes that wine can be soulful and fun at the same time, and they should be affordable, accessible, and able to be enjoyed casually in a variety of places and events. He has combined his love of great music and great wine at Wine Lands, the tasting experience at Outside Lands Music Festival in San Francisco and is a wine curator for a range of online and club programs.

VINEYARD & WINEMAKING DETAILS: The Grenache comes from the Lime Kiln AVA in San Benito County, which is limestone rich giving the wine acidity, tension, and minerality. Peter then blended this with Carignan from old head-pruned vines in Lodi to add brambly garrigue and pomegranate-cherry flavors. The wine is finished with 1 Taransaud barrel of Syrah from the Bennett Valley, Sonoma.

It is partially whole-cluster fermented and then aged in mixed French and American oak, 30% new.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Flavors of strawberry and blackberry with notes of baking spices. Bright cranberry and pomegranate with wood undertones and a fresh white pepper finish. Try with spicy foods, Asian short ribs, poultry, grilled salmon, or sundried tomatoes

