



2007 Jemrose Foggy Knoll Grenache

Grapes were harvested on October 26th at 28.5 brix. Clone is the Tablas Creek A. Fermented with native yeasts and aged 19 months in French oak barrels utilizing less than 20% new wood. Bottled unfiltered and unfiltered.

Winemaker's Notes:

Deep ruby color. Bright aromatics of strawberry, raspberry, blood orange with notes of sage and herbs de provence. Medium to full body with dense berry and savory flavors. The wine finishes with soft leathery tannins and a long balanced finish.

Price: \$38.00

Cases: 150 produced

Alcohol: 14.9%

T.A.: .644

pH: 3.65

Cooperage: Cadus, Alain Fouquet

Professional Reviews:

Rhone Report

A tight, structured and promising wine, the 2007 Jemrose Grenache Foggy Knoll offers up impressive black cherry, licorice, herbs, charcoal, and earthy nuances on the nose. The palate is medium to full bodied with a rich, savory texture, solid concentration and a long finish. It is well balanced and shows rustic tannins on the long finish.

Robert Parker's Wine Advocate

The elegant, medium bodied 2007 Grenache Foggy Knoll reveals notes of cherries, spice box, roasted herbs, and a touch of pepper. This easy to drink Grenache is best drunk over the next several years.

Wine Spectator

A real mouthful of Grenache made in a chunky, chewy style with pepper, spice, beef carpaccio, cedar and wild berry flavors that are austere, dry and tannic. Full bodied, concentrated, focused and persistent. Drink now through 20014.