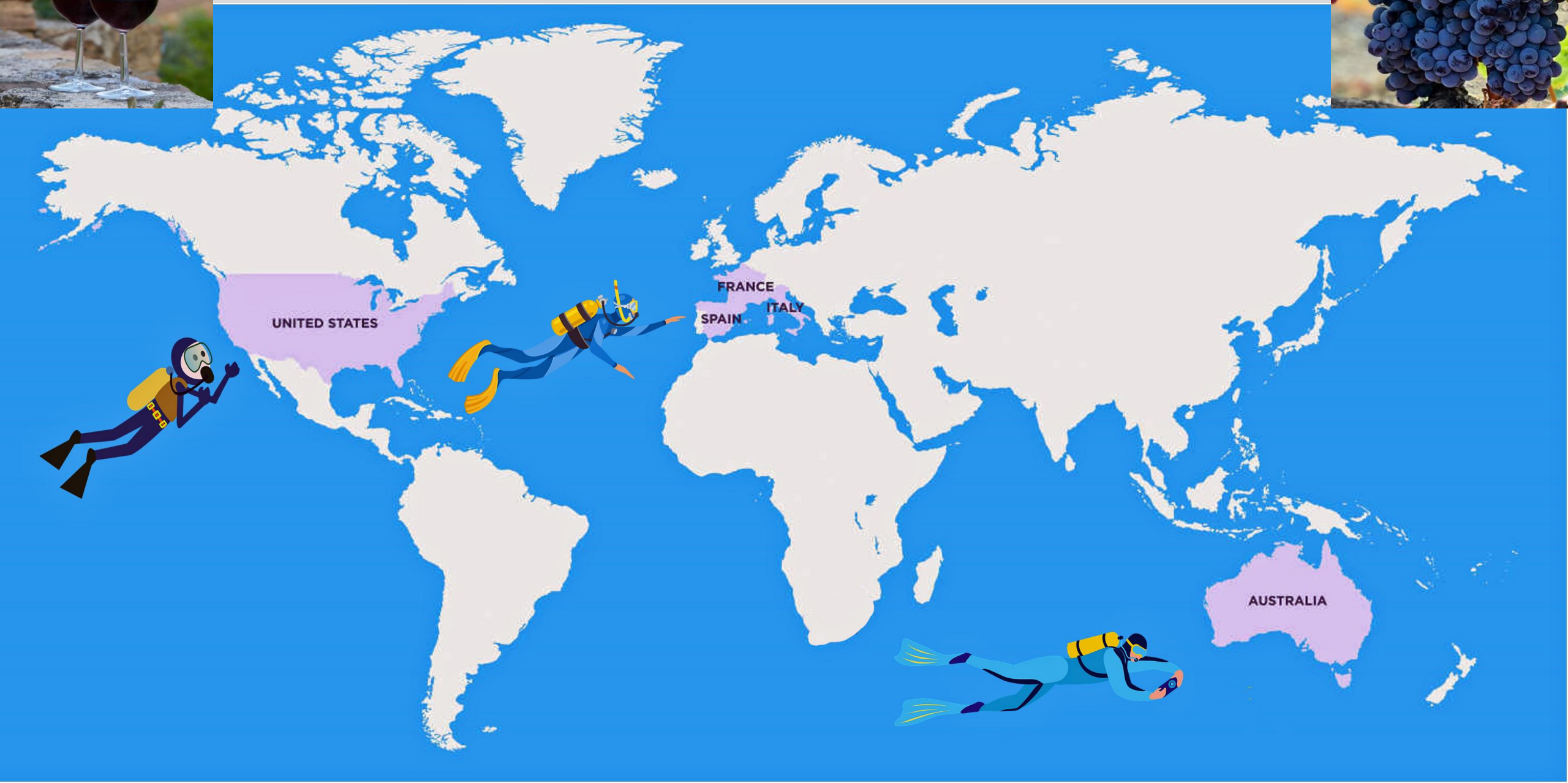


# *A Deep Dive into Grenache*





# *A Deep Dive into ~~Grenache~~ - Garnacha*



*"A grape by any other name would be Garnacha"*

# **Garnacha = Garnatxa = Grenache = Cannonau**

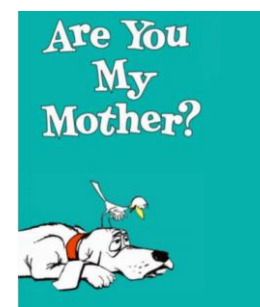
*Abundante, Aleante, Aleantedi Rivalto, Aleante Poggiarelli, Alicant Blau, Alicante, Alicante Grenache, Aragones, Bois Jaune, Bordò, Cannonaddu, Cannonadu Nieddu, **Cannonau**, Cannonau Selvaggio, Canonazo, Carignane rosso, Elegante, Francese, Gamay del Trasimeno, Gamay Perugino, Garnaccho negro, Garnacha Comun, **Garnacha Negra**, Garnacha Roja, **Garnacha Tinta**, **Garnatxa Negra**, Garnatxa Pais, Gironet, Granaccia, Granaxa, Grenache noir, Grenache rouge, Kek Grenache, Lladoner, Mencida, Navaro, Navarre, Navarre de la Dordogne, Navarro, Negru Calvese, Ranconnat, Red **Grenache**, Redondal, Retagliadu Nieddu, Rivesaltes, Roussillon Tinto, Roussillon, Rouvaillard, Sans Pareil, Santa Maria de Alcantara, Tentillo, Tintella, Tintilla, Tinto Menudo, Tinto Navalcarnero, Tai rosso, Toledana, Uva di Spagna, and Vernatxa.*





# **Garnacha Tinta**

## **Garnacha Negra**



### **Garnacha Blanca**

#### **Grenache Blanc**

*A white mutation of grenache, it is grown in northeast Spain as well as France's Rhône Valley where it is part of many CDP Blends. Very Expressive grape but oxidizes easily*



### **Garnacha Tintorera**

#### **Alicante Bouschet**

*Originated in France with the crossing of Petit Bouschet and Grenache done by Henri Bouschet.*

*Its pulp is fleshy and red with intense red juice*



### **Garnacha Roja**

#### **Grenache Gris**

*A pinkish-grey mutation of the red Grenache grape and is grown to a limited extent in the south of France. Usually used as a blending grape or as a Rosé*

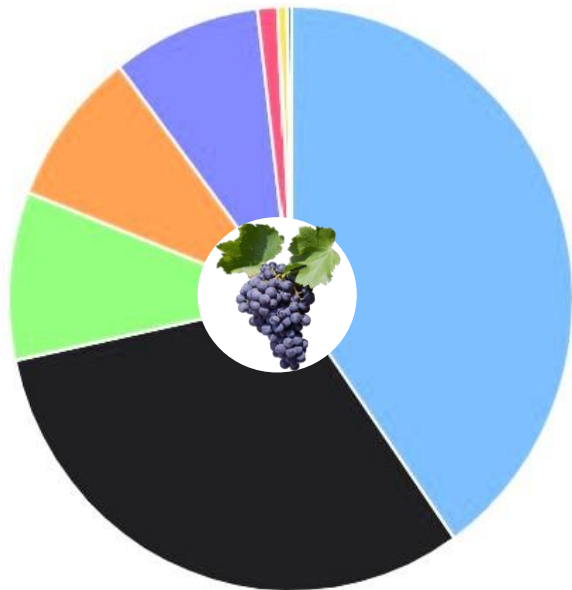


### **Garnacha Peluda**

#### **Lladoner Pelut**

*A mutation of the Garnacha Tinta and is native from Catalonia. Known as "Hairy Garnacha" because of hair on the back of its' leaves which protects it from high heat and drought*





40%

31%

9%

9%

9%

1%

0.46%

0.25%

## Spain

### Aragon

Campo de Borja  
Calatayud  
Cariñena

### Rioja

Rioja Oriental

### Navarra

### Castilla y León

### Catalonia [Catalunya]

Priorat  
Montsant

## France

### Rhone Valley

Châteauneuf-du-Pape  
Gigondas  
Vacqueyras  
Côtes du Rhône

### Languedoc

Corbières  
Minervois  
Saint-Loup  
Saint-Chinian

## Italy

### Sardinia

Cannonau di Sardegna

## Australia

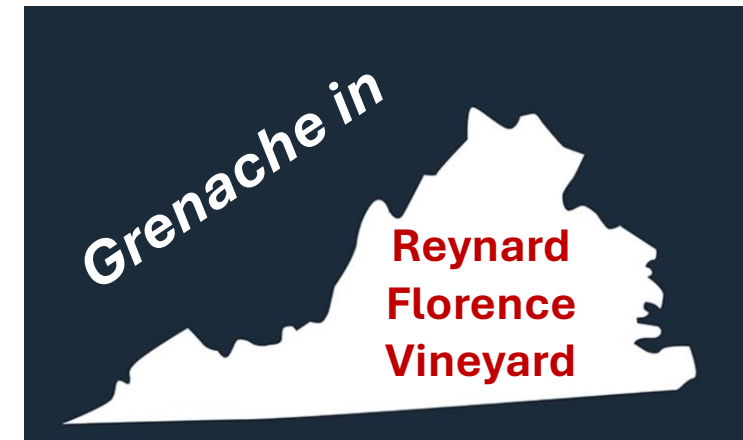
### South Australia

Barossa Valley

## USA

### California

Amador, Santa Barbara, Monterey,  
Mendocino, San Luis Obispo, Sonoma



- Muse
- Blenheim
- Others ???

# Garnacha the Grape

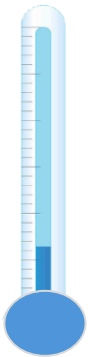
Tolerates  
Extreme  
Heat



Withstands  
Strong Winds



Survives  
Cold Winters



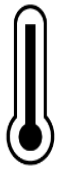
Drought Tolerant



Susceptible to  
Mold & Mildews



Thrives in Poor  
Well-Drained, Hot,  
Dry, Rocky Soils



SERVE  
60-68°F / 15-20°C



GLASS TYPE  
Universal



DECANT  
30 Minutes



CELLAR  
10+ Years

## Primary Flavors



Strawberry



Grilled Plum



Leather



Dried Herbs



Blood Orange



Cherry



Peach



Citrus



Cinnamon

Young

Mature



## Wine Profile

Acidity



Body



Tannin



Dryness



Alcohol/ABV: 13.5-16%



# High Alcohol Wine Ahead!



Standard  
Pour Line  
(5 oz / 150 ml)



< 10%

10% - 11.5%

11.5% - 13.5%

13.5% - 14.5%

> 14.5%

**Grenache**

ALC  
14.0% - 16%





**Vintage: 2021**

**Grapes: 100% Garnacha**

**Alcohol: 14.8%**

**Fermentation:**

**Stainless Steel 12-15 Days**

**Maceration:**

**10-12 days Cold Soaked**

**Aging: Used French & American Oak**

**Aging Length: 5 to 6 Months**

**# of Bottles Made: 150,000**



**Spain – Aragón - Campo de Borja**

## **Vineyard Information**

**Region – Campo de Borja**

**Vineyard – Tabuenca, Borja,  
Pozuelo**

**Elevation - 1200 to 1400 Ft**

**Vine Age: - 30 to 50 years**

**Vine Type: - Bush**

## Tasting Notes:

*Very intense cherry red color with tones of purple*

*Presents in the nose a great concentration of aromas of ripe red fruit with floral nuances. In the mouth, it is a well-structured rich wine that evokes tastes of blackberry, plum and tones of leather and vanilla, with a soft and silky tannin*

## Food Pairing:

*Barbecue, vegetables, beef and pork  
Rice and pasta-based dishes.*

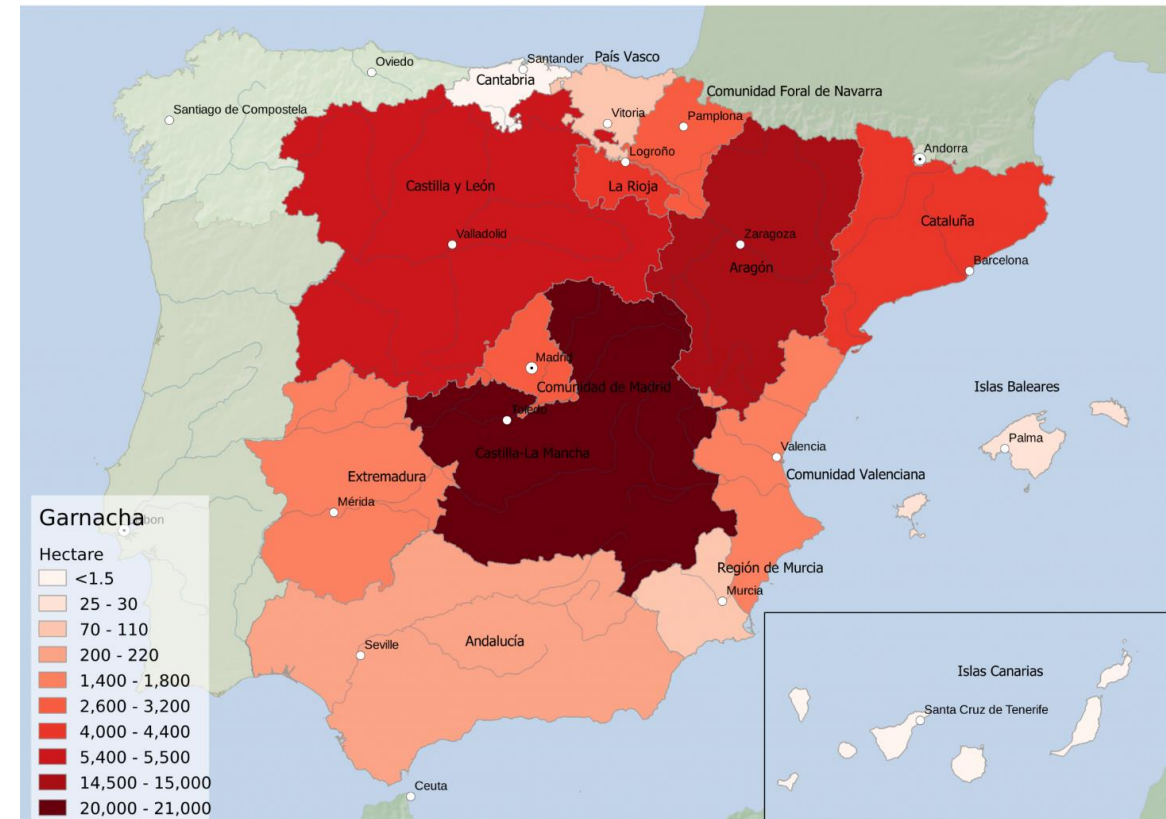
*Goes well with cheese and hearty meals, such as Chili, Shepard's Pie, and Lasagna.*

## Serve:

Decant: **Yes**

Serving Temperature: **63° F**

Drinking Window: **2024 - 2027**



***Garnacha is grown in almost every wine region in Spain***

***Garnacha is an indigenous grape of Spain, and is believed to have originated in the Kingdom of Aragon***

***Writings that date back to 1500s speak of an ancient grape called “Aragonés”***

***- the original name for Garnacha***

# ***The Garnacha - Cannonau Controversy***

Royal Coat of Arms Aragon



**Garnacha**

I bring you a new grape!

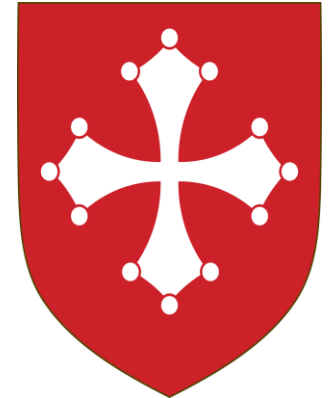


No, It has been here for years!



**Cannonau**

Royal Coat of Arms Pisa



The prevailing theory is that Cannonau is a clone of Garnacha Tinta brought from Spain when Peter IV of Aragon's completed the conquest of the island of Sardinia

- *The war lasted from 1282 until 1354*
- *Spain ruled the Island of Sardinia for almost 4 Centuries (1350 – 1720)*

However, some scientists claim that Cannonau is indigenous to Sardinia and is actually 3,200 years old

- *If that is so... it would make Cannonau the oldest red grape in the Mediterranean*



**Vintage: 2022**

**Grapes: 100% Garnacha**

**Alcohol: 14.5%**

**Fermentation: 15-20 days in cone shape wooden and steel fermenters where fermentation and maceration occur**

**Aging: 3 months in 2-year-old barriques & 3 months in cement vats**

**# of Bottles Made: 125,000 cases**  
Total Winery Production



**Sardegn – Cannonau di Sardegna**

## **Vineyard Information**

**Region – Cannonau di Sardegna**

**Vineyard – Vineyard of Isalle**

**Elevation – 1150 to 1300 FT**

**Vine Age: - 30 to 50 years**

**Vine Type: - Spurred Cordon**

## Tasting Notes:

*Wide and intense bouquet, where aromas of ripe fruit, notes of jam, coffee and even minerals emerge.*

*Full and soft, with velvety and well harmonized tannins; the finish is long and fruity.*

## Food Pairing:

*It pairs better with main courses of game, mature and savory cheeses*

## Serve:

Decant: **30 minutes**

Serving Temperature: **64 to 68 °F**

Drinking Window: **2025 - 2028**



Cannonau is grown over the entire island of Sicily

Primarily Bottled as Cannonau di Sardegna DOC

➤ This DOC covers the entire island

A Blend of Cannonau and Monica, an indigenous grape of Sardinia, makes some of the island's most notable wine



**Vintage: 2019**

**Grapes: 95% Grenache, 5% Mourvèdre  
(95% Garnacha, 5% Monastrell)**

**Alcohol: 15.0%**

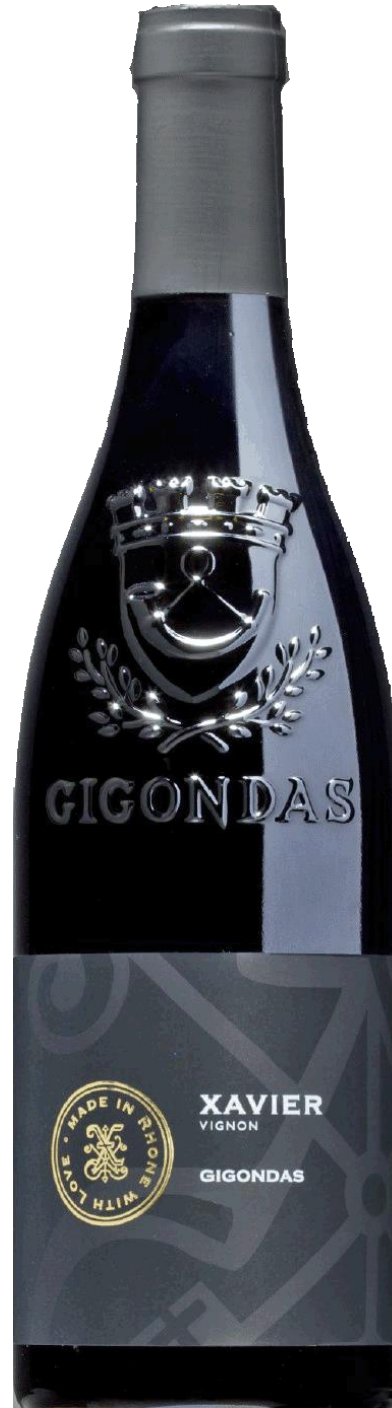
**Fermentation:**

- **100% Destemmed Grapes**
- **Stainless Steel**
- **Malolactic Fermentation - Yes**

**Aging: In large wooden vats**

**Aging Length: 16 Months**

**# of Bottles Made: 7,200 Bottles**



**France – Rhone Valley - Gigondas**

## **Vineyard Information**

**Region – Gigondas**

**Vineyard – Multiple (Over 35)**

**Elevation - 300 to 1500 Ft**

**Vine Age: - 80 – 100 years old**

**Vine Type: - Bush**

## Tasting Notes:

*Swirls of black raspberry ice cream and dark chocolate combine in this wine from numerous small parcels dotted around the appellation*

*Matured in a large wooden vat, there's no apparent oak aromas or flavors, just the purity of old-vine fruit, creamy tannins, ample concentration and a bright, vibrant with a long finish*

## Food Pairing:

*Grilled lamb - Roasted Quails with raisins -  
Venison with cranberries - Risotto with mushrooms*

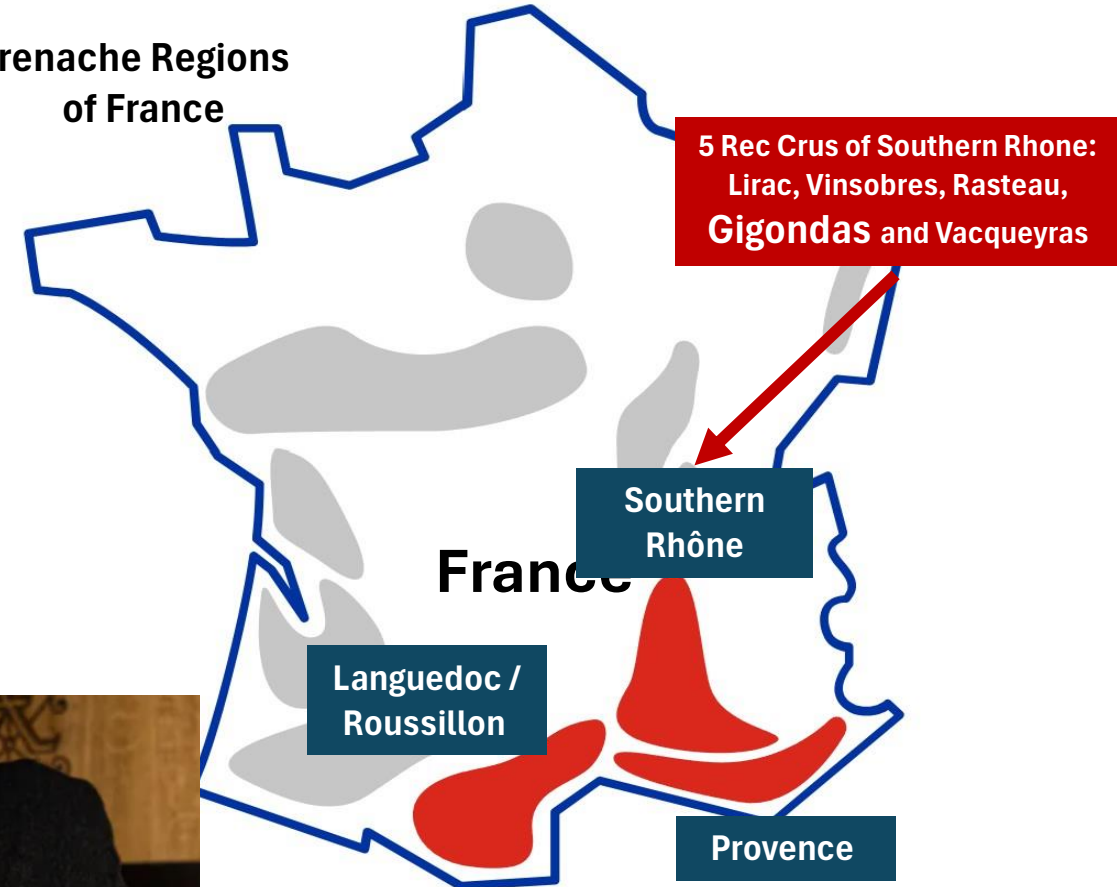
## Serve:

Decant: **30 minutes**

Serving Temperature: **58 to 64 °F**

Drinking Window: **2025 - 2031**

## Grenache Regions of France



Xavier Vignon is a known for blending expertise and innovator in the wine arena. He is one of the champions of a new aging process called Vinarium®.

Five 200-liter barrels are lowered into large container made oak and stainless steel and filled with a liquid to age without any external influence.

100% humidity - no trace of oxygen

# Did you know....

**Some of the oldest Grenache plants in the world can be found in Australia!**

**Dr. Christopher Rawson Penfold brought new Grenache cuttings from the south of France to South Australia in 1844.**

**Grenache produces high yields when given plenty of irrigation in warm climates made it the most popular Australian grape variety until the 1960s (*Fruit Bomb*)**



**1980s a visionary group of winemakers decided these old Grenache vines deserved renewed respect**

**Plantings from the 1850s are still thriving today!**

**There is about 1600 Acres Grenache Vines in the Barossa Valley**



**Vintage: 2022**

**Grapes: 100% Garnacha**

**Alcohol: 14.5%**

**Fermentation:**

- **Stainless Steel**
- **Malolactic Fermentation - Yes**

**Aging:**

- **Mixture of French, American, & Hungarian Hogsheads 3 to 6 years old**

**Aging Length: 12 Months**

**# of Bottles Made: 72,000**



**South Australia – Barossa Valley**

## **Vineyard Information**

**Region – Barossa**

**Vineyard – Multiple**

**Elevation - 300 to 1500 Ft**

**Vine Age: - 70 years**

**Vine Type: - Bush**

## Tasting Notes:

*The fragrance is saturated with brooding plum red fruits, dark cherries and perfumed berries.*

*This is a defined wine showing the richness and concentration of the vintage.*

*The palate is richly textured, fleshy, round and supple, with a red juiciness that merges into velvety tannins*

## Food Pairing:

*Enjoy with a Pork Pie or Miso Roasted Eggplant with tomatoes, dill, mint, and black vinegar*

## Serve:

Decant: **30 minutes**

Serving Temperature: **59 to 64 °F**

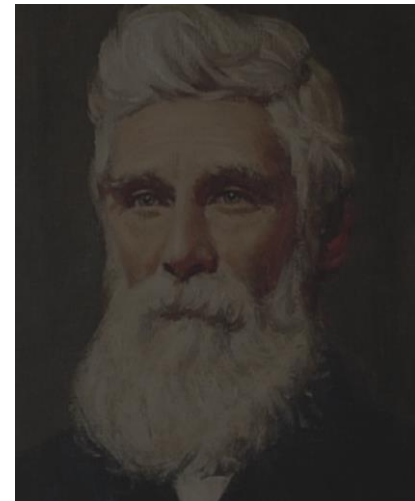
Drinking Window: **2024 -2031**

Locator



Yalumba started with the planting of vines in 1849, by founder Samuel Smith. Under the moonlight, in the heart of the Barossa

6 generations later it is still a family business



## CASINO MINE RANCH

**Vintage: 2017**

**Grapes: 100% Garnacha**

**Alcohol: 14.8%**

**Fermentation:**

**Stainless Steel 21 Days on the Skin  
No Malolactic Fermentation**

**Aging: 40% New French Oak  
60% Neutral Oak**

**Aging Length: 14 Months**

**# of Bottles Made: 5,200**



**CA - Amador County - Shenandoah Valley**

### Vineyard Information

**Appellation – Amador County**

**Vineyard(s) – Casino Mine**

**Elevation – 1200 to 1400 Ft**

**Vine Age: - 12 years**

**Vine Type: - Head Trained (Bush)**

## Tasting Notes:

*The palate is rich and lush with flavors of black cherry, red currant, brambly red berries*

*Complemented by hints of cocoa, espresso, allspice, shiso leaf, and a gravelly minerality.*

## Food Pairing:

*A perfect pair for roast duck, grilled red meats or if you're feeling decadent, Argentinian mollejas!*

## Serve:

Decant: **30 minutes**

Serving Temperature: **60-62 °F**

Aging Potential: **10 years**

Aging Potential: **2021-2027**



Casino Mine Ranch was founded in 1936 by Simone Shaw a world socialite who was quoted in saying, “finding gold in a mountain is a gamble” Hence the name of the ranch and today the winery.

**No gold was found in the mine, but something just as important – Water!**

Rich & Jim Merryman, great nephews of Simone, began making wine in 2011



This offer is only valid for KGWS members and their guest on 11/8/24 and is limited to 1 each 2 oz pour.

Alto Moncayo   
Garnacha

Vintage: **2020**

Grapes: **100% Garnacha**

Alcohol: **15.6%**

Fermentation:

**Stainless Steel 12-15 Days**

**Malolactic - Yes**

Maceration: **7 – 8 days**

Aging: **225L French Oak**

**300L American Oak**

**20% New & 80% 2<sup>nd</sup> Use**

Aging Length: **16 Months**

# of Bottles Made: **46,800**



**Spain – Aragon - Campo de Borja**

## Vineyard Information

Region – **Campo de Borja**

Vineyard – **Tabuenca and Borja**

Elevation – **1600 to 2600**

Vine Age: - **30 to 50 years**

Vine Type: - **Bush**

## Tasting Notes:

*Deep purple in color Floral violets with red cherry leather, mushroom, herbal thyme, and oregano*

*On the palate lavender strawberry, black cherry, blackberry-blueberry bramble, oak, vanilla, marzipan, dark chocolate, leather, earth, with faint notes of black pepper, granite, cassis, eucalyptus*

*With a long-lasting finish*

## Food Pairing:

*Goes well with lamb, beef, pork, pasta and stews*

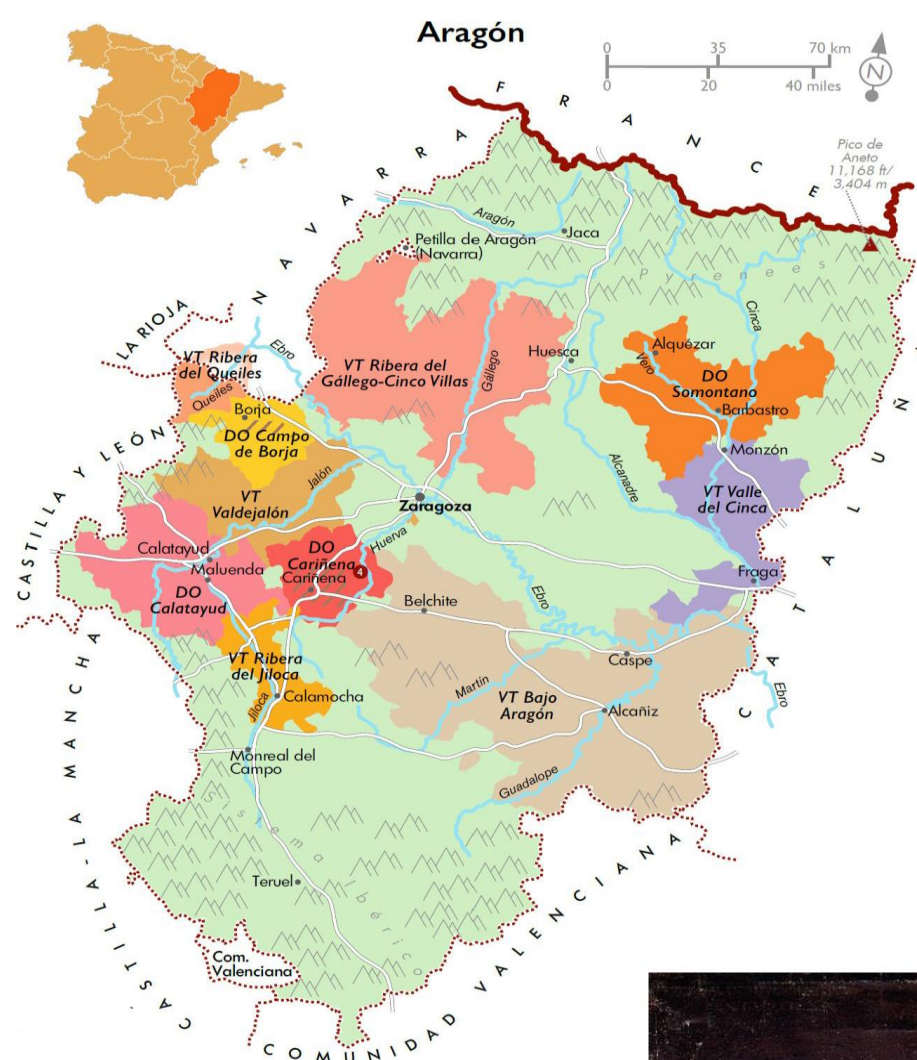
*Pairs with Cheese and grilled vegetables*

## Serve:

Decant: **30 minutes**

Serving Temperature: **59 to 64 °F**

Aging Potential: **2023 - 2030**



Can you identify  
this cute couple?



1

**Bodegas Borsao - Tres Picos**



2

**Cantina Dorgali Vigna di Isalle**



3

**Xavier Vignon**



4

**Yalumba Samuel's Collection**



5

**Casino Mine Ranch Grenache Noir**



6

**Bodegas Alto Moncayo Veraton**



**VOTE  
FOR  
VINO**

# Tonight's Wines

#	Country	Subregion	Wine	Vintage	Retail Cost
1	Spain	Campo de Borja	Bodegas Borsao Tres Picos Garnacha	2021	\$15.99
2	Sardina	Cannonau di Sardegna	Cantina Dorgali Vigna di Isalle	2022	\$21.99
3	France	Gigondas	Xavier Vignon	2019	\$35.99
4	Australia	Barossa	Yalumba Samuel's Collection Bush Vine	2022	\$24.99
5	California	Amador	Casino Mine Ranch Grenache Noir	2017	\$33.99
6	Spain	Campo De Borja	Bodegas Alto Moncayo Garnacha Veraton	2020	\$38.99

