

2022

CIEL DU CHEVAL

GRENACHE

VINEYARDS:

100% CIEL DU CHEVAL

VARIETALS:

100% GRENACHE

TECHNICAL DATA:

AGED 22 MONTHS IN NEUTRAL FRENCH OAK

14.9% ALCOHOL

80 CASES



WINEMAKING NOTES:

The fruit for this blend was hand-harvested in October 2022. After destemming, about 50% of the grapes were left as whole berries. The stems were dried for several days until they turned brown and then added back into the must, which cold-soaked for approximately 8 days at around 15°C. Native yeast began fermenting the must after about 24 hours. The wine was bottled unfinned and unfiltered in July 2024.

JUSTIN'S TASTING NOTES:

We work with Kade Casciato, the vineyard manager for Ciel du Cheval and every year we create a small quantity of wine from different varietals. In 2022 we had the fun opportunity to work with Grenache. This Grenache is perfumed and floral on the nose. Vibrant aromatics with only a small hint of spiciness from the dried stems. Elegant and pretty with red raspberry and some white pepper. Granular and dry on the palate. Tannin from the stems beefs up the mid palate. Light and crisp with well moderated alcohol for Grenache. Best 2025-2028



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