

# CONSILIENCE

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## GRENACHE



### TASTING NOTES:

With aromatics of dried herbs, rose petals, and baking spices followed by flavors of red cherries and smoked meat, you can easily enjoy this wine on many occasions. Pairs well with BBQ ribs or a quinoa salad with red and yellow peppers, onions, cilantro, black beans, and a hint of lemon olive oil.

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**CASES PRODUCED:** 1630

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**BOTTLED:** August 2015

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**WINEMAKER:** Brett Escalera

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### TECHNICAL NOTES:

**AGING:**

19 months in older, neutral French oak barrels (92%) and American oak barrels (8%)

**COMPOSITION:**

76% Estelle Vineyard Grenache  
23% Estelle Vineyard Syrah  
1% La Presa Vineyard Grenache

**ALC:** 14.5%

**pH:** 3.67

**TA:** 0.75 g/l

**RS:** 0.01 g/l

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THE  
**SANGER**  
FAMILY of WINES

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Consilience wines are designed to capture the essence of California's Central Coast. A part of The Sanger Family of Wines portfolio, Consilience wines are produced from Old World varietals traditionally grown in the Rhône Valley, Burgundy, and Bordeaux regions. Our fruit is sourced from some of the best and most exciting vineyards throughout Santa Barbara County, producing wines that are the ideal accompaniment to our fresh local cuisine. Consilience Wines can be found in select retailers and restaurants across the country, in our Los Olivos, California tasting room or online at [www.consiliencewines.com](http://www.consiliencewines.com).

**SANGERWINES.COM/TRADE**