



2017 The Vicar
Grenache-Mourvedre
North Coast

Blending different grape varieties together to fill in the gaps around each other are one of the oldest traditions in winemaking. Grenache for example is all about the fruit, big attack big finish, but sometimes lacking in mid palate weight. While Mourvedre can sometimes be nothing but mid palate texture and spice. It is no wonder that these two varieties are so commonly used together.

55% Grenache

45% Mourvedre

100% Whole Cluster Fermentation

Élevage in 50% Neutral French Oak puncheons & 50% Concrete

13.2% Abv

Tasting Note:

Intense black cherry, leather, smoke, christmas spice and raspberries combine on the exotic aromas that can only be a blend of Grenache & Mourvedre. Sappy fruit and an intense savory streak make for a well rounded ideal of the two opposing flavors. Still tightly wound and loaded with freshness and precision, this wine will continue to age for many years in your cellar, while providing a powerful and appropriately medium bodied red blend.