

LE VIGNE WINERY

VINEYARD SERIES

2016 AMERHÔNE



VINTAGE

2016

VARIETAL COMPOSITION

58% Corvina, 34% Syrah and 8% Petite Sirah

APPELLATION

Paso Robles

VINEYARD

100% Domenico Estate Vineyard

TASTING NOTES

Delicate aromas of juicy strawberries and sweet and spicy black tea drift from the nose. Bright red fruit emerges on the palate with Arbequina olive and molasses. The French oak barrels selected for their gentle aging abilities impart vanilla, cocoa and oaken spices with intriguing finesse on the finish.

VINTAGE NOTES

- Parched vineyards were soothed by rainfall during the winter and early spring.
- Temperatures peaked by July and turned to far milder conditions over the growing season than the years prior, cooling off after the start of harvest
- A slight break in harvest occurred in mid-September before the majority of grapes were harvested in October, distinguished by a heartening return to typical yields.

FROM VINE TO BOTTLE

Named after the Italian Amarone, our AmeRhône reflects our American winemaking perspective and is made using complimentary Rhône varietals. We pick the grapes slightly early and lay them out to desiccate for five days, before bringing them into the cellar. The winemaker then stomps the grapes during fermentation to obtain the desired extraction of colors and flavors from the skins without releasing their harsh tannins.

CASE PRODUCTION

143 cases bottled on August 6, 2019

HARVEST

September 6-26, 2016 at 29.2 avg. Brix

COOPERAGE

Aged 22 months in 33% new French oak with medium toast

CHEMISTRY

ALCOHOL	14.8%	RESIDUAL SUGAR	0.05 g/L
PH	3.70	TITRABLE ACIDITY	6.7 g/L