



## 2014 FAVIA THE LINCOLN GRENACHE AMADOR

THE LINCOLN GRENACHE MAKES A CAMEO IN OUR PORTFOLIO MERELY SPORADICALLY, WHEN VINEYARD CONDITIONS ARE IDEAL FOR PRODUCING A BALANCED GRENACHE. THIS RARE BIRD REVELED ITSELF TO US OVER TIME. IN 2009, WE MADE TWO OPEN-TOP BARREL FERMENTERS OF WHOLE-CLUSTER GRENACHE, WHICH WE JUMPED ON WITH JOY – AND ULTIMATELY MADE A FITTING ADDITION TO OUR 2009 ROMPECABEZAS. DURING THE 2010 HARVEST, WE GOT A LITTLE BOLDER AND MADE A SEPARATE FERMENTATION IN STAINLESS STEEL WITH 20% WHOLE CLUSTER. THE EARLY HARVEST OF 2014 PRODUCES THE VIBRANT, PERFECTLY RIPE CLUSTERS IDEAL FOR THE LINCOLN. THROUGHOUT THE FERMENTATION, BRIGHT FRUIT CHARACTERS OF FRESH STRAWBERRIES FILLED THE CELLAR. WE AGED THE WINE IN 20% NEW FRENCH OAK AND 80% NEUTRAL, RESULTING IN A SILKY TEXTURED WINE REplete WITH SWEET TANNINS AND NOTES OF FRAISES DES BOIS, HIBISCUS, ROSE HIP, STRAWBERRY PIE AND *ROSA CALIFORNICA*. IN THE SPIRIT OF EXPERIMENTATION AND THE FIRING UP OF OLD GOLD MINES IN AMADOR, WE BESTOWED THE MONIKER “THE LINCOLN” TO THIS SPECIAL WINE. OUR 100% GRENACHE - WITH ITS OLD ROOTS IN THE SOUTHERN RHONE AND ITS NEWFOUND ROOTS IN THE QUARTZ AND GOLD-RIBBONED SOILS OF AMADOR – IS SURE TO BE A WELCOMED ADDITION TO YOUR TABLE!

100% GRENACHE

118 CASES PRODUCED