

s h a t t e r

SHAT-TER /'Sha-tər/

TRANSITIVE VERB

- 1 TO CAUSE TO DROP OR BE DISPERSED
- 2 A : TO BREAK AT ONCE INTO PIECES
B : TO DAMAGE BADLY : RUIN
- 3 TO CAUSE THE DISRUPTION OR ANNIHILATION OF : DEMOLISH

INTRANSITIVE VERB

- 1 TO BREAK APART : DISINTEGRATE
- 2 TO DROP OFF PARTS (AS LEAVES, PETALS, OR FRUIT)

2010 SHATTER GRENACHE

SHATTER, DAVE PHINNEY AND JOEL GOTT'S FIRST COLLABORATIVE EFFORT, COMES FROM THE SMALL TOWN OF MAURY IN THE ROUSSILLON REGION OF FRANCE. THE HILLSIDE GRENACHE VINES WERE PLANTED OVER 60 YEARS AGO IN BLACK SCHIST, A SLATE-LIKE, ROCKY SOIL COMMON TO THE AREA. THOUGH NUTRIENT-POOR, IT RETAINS HEAT WELL, ALLOWING THE SLOW-RIPENING GRENACHE TO REACH FULL MATURITY THROUGH COOL NIGHTS. TOUGH SOIL, STRONG WINDS AND HOT DAYS PUSH THE VINES AND CAUSE SHATTER, OR COULURE, IN THE GRAPE CLUSTERS, NATURALLY THINNING FRUIT FROM THE VINES AND PRODUCING MORE INTENSELY CONCENTRATED FLAVORS. AFTER HARVEST, THE FRUIT WAS COLD-SOAKED FOR 30 DAYS TO HELP FURTHER CONCENTRATE THE WINE, THEN FERMENTED AND AGED AT DAVE'S WINERY IN MAURY.

TASTING NOTES

A DEEP RED, NEARLY OPAQUE, HUE OF GARNET FILLS THE SIDES OF THE GLASS. STUNNING AROMAS OF SUCCULENT DARK FRUITS AND RIPE CHERRY ARE NEATLY FRAMED BY SOFT FRENCH OAK. THE WINE HAS AN AMAZINGLY PURE ENTRY WHICH INSTANTLY COATS THE ENTIRE FRONT OF THE MOUTH AND LEADS INTO A SOFT MID-PALATE WITH REFINED ACID AND GREAT STRUCTURE. MATURE TANNINS ROUND OUT A LONG FINISH THAT LAST NEARLY HALF A MINUTE.

100% GRENACHE

15% ALC./VOL.

AGING: 12 MONTHS IN FRENCH OAK, 75% NEW

