

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)

2013 SHATTER GRENACHE

Shatter 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 in Maury.

TASTING NOTES

Lush aromas of vine-ripened blackberries and deep red cherries with hints of black pepper and vanilla. Nicely balanced with rich tannins and a full mid-palate. Using older oak barrels alongside new helps to soften and round out the wine's natural intensity, accentuating the fruit and spice characteristics.

100% GRENACHE

15.6% ALC./VOL.

AGING: 10 MONTHS IN FRENCH OAK, 30% NEW

