

A man in a dark shirt is pouring red wine from a wooden barrel into a glass. The background shows other barrels in a cellar setting. The 'gc' logo is overlaid on the left side of the image.

gc

GROCHAU CELLARS

Grochau Cellars 2013 Tempranillo

Owner/Winemaker: John Grochau

Year Founded: 2002

Winery Location: in the Eola-Amity Hills above Amity, Oregon (Willamette Valley)

Origins and Winemaking: John Grochau was first introduced to wine and the winemaking landscape in his early 20's, while racing bicycles for a French team in the Loire Valley. For several years, he raced through some of France's most revered winemaking regions including Champagne, Burgundy and the across the Loire Valley. When he returned to his hometown of Portland, Oregon, he went to work in the restaurant business and quickly discovered an even greater appreciation for wine. That passion led him to Brick House Vineyards, where he worked alongside winemaker Doug Tunnel for four years. With Grochau's restaurant experience, there was a natural progression as a winemaker to craft food-friendly wines that enhance a meal. Grochau strives to make wines that are **balanced, textured** and **expressive of place**. Inspired by the diversity of the Willamette Valley's soils and microclimates, Grochau sources fruit from seven organic and sustainably-farmed vineyards. Grapes are hand-harvested and wines undergo a slow, natural fermentation. Working with grape varieties with a legacy in the Willamette Valley – namely Pinot Noir and Pinot Blanc – Grochau also seeks to showcase the potential of emerging varieties like Melon de Bourgogne and Gamay.

Sugarloaf Vineyard: Sugarloaf Vineyard is located in the Yakima Valley in Washington, on a southwest facing hillside of the Rattlesnake Hills. The 37-acre vineyard was planted in 2005 with a focus on Rhône varieties, along with Tempranillo, Riesling and Pinot Gris.

Vintage: Fruit was picked on the early side of the harvest season to capture the pretty red fruits that we love in the Tempranillo-based wines of Rioja.

Fermentation: Once the grapes reached the winery, they were sorted and mostly destemmed; 40% of the grapes went into the fermenter whole cluster for added tannic structure and earthy aromas to balance the abundant fruit. Fermentation was natural (un-inoculated).

Cooperage: 25% of the barrels were new, 75% were neutral French barrels. The wine was in barrel for 28 months before bottling.

Suggested retail price: \$28.

Case Production: 100 cases.

