



ENCHEVÊTRÉ ROUGE

Enchevêtré is French for “entangled,” which perfectly illustrates the harmonious balance of these three Rhône red grapes in the bottle. Each contributes its own unique character: spice and delicate red fruit from the Grenache; velvety texture and chocolate notes from the Mourvèdre; and powerful dark berry elements from the Syrah.



2022 ENCHEVÊTRÉ ROUGE

ava: los olivos district *composition:* grenache, mourvèdre, syrah
harvested: september 2021 *brix at harvest:* 24.4°B *vinification:*
fermented on skins in bins *élevage:* 10% percent new french oak for
27 months *bottled:* jan. 2025 *cases produced:* 500 *release date:*
june 2025 *ageability:* 8+ years *retail price:* \$55

This Rhône-style blend of 37% Mourvèdre, 34% Syrah, and 29% Grenache leads with inviting aromas of dark berry compote, lavender, and wild herbs. On the palate, Syrah brings plush plum and cracked pepper, while Mourvèdre and Grenache add layers of cherry skin, cocoa dust, and a savory edge of dried thyme. The structure is firm yet elegant, with a long, spice-laced finish.