

# 2022 Enchevetré Rouge

\$55 750 ML

*This Rhône-style blend 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.*

## VINTAGE NOTES

A dry winter and mild spring set the stage for 2022 in Santa Barbara County, with even ripening through a temperate summer. An intense Labor Day heat dome and light harvest rains compressed picking, but cool maritime nights preserved acidity and balance. The vintage produced concentrated, lower-yielding wines with vibrant freshness, depth, and structure.

## VINEYARD SOURCE

Sourced from a select group of Santa Barbara County vineyards that share our commitment to thoughtful, sustainable farming, these wines reflect the diverse terroirs that define the region. From cool coastal sites to warmer inland blocks, each grower is chosen for their dedication to balanced viticulture and site expression, ensuring fruit of purity, character, and integrity in every bottle.

### VINEYARD & HARVEST

VINEYARD	Rideau, Thompson, Portico Hills, Vogelzang
AVA	Santa Barbara County
SOIL	Various
CLONE	Various
VARIETALS	
57%	Syrah
21%	Mourvèdre
22%	Grenache
HARVEST	September/October 2022

### CELLAR

FERMENTATION	On skins in bins
MLF	Natural
AGING	26 mo. • 25% New French Oak
ALCOHOL	15.1%
PH / TA	3.86 / 5.25 g/L

### RELEASE

BOTTLED	January 2025
RELEASED	September 2025
PRODUCTION	640 Cases
BOTTLE	750 mL • Burgundy

## PAIRINGS

*This GSM pairs beautifully with grilled lamb chops, herb-rubbed ribeye, or braised short ribs. Its firm structure and savory spice notes also complement wild mushroom pasta, roasted duck, or aged cheeses like Manchego and aged cheddar.*