



P A S C A L / S C H I L D T

Winery:	Fog Monster
Wine:	Grenache
Vintage:	2012
Appellation:	Amador County
Winemaker/Winegrower:	Winemaker Andrea Mullineux / Shake Ridge Ranch
Harvest Notes:	Grapes were sourced from head trained Grenache vined planted in the hard blue schist soils of the Sierra Foothills in Amador County.
Cellar & Blending Notes:	Fruit is transferred whole cluster into T-Bins with a blanket of dry ice and then covered and given a 2 week carbonic maceration. In this time an intracellular fermentation starts, producing a couple of degrees of alcohol. After 2 weeks the bins were foot trodden and then fermented on the skins and stems for 2 more weeks with one pigeage per day and then pressed to neutral barrels to for 12 month maturation. In Spring the wines were racked once for clarification before bottling.
Tasting Notes:	The wine has a lifted floral nose with a whack of spice. The palate is tight, structured and refreshing.
Aging & Drinking Suggestions:	Serve at 14 to 16 degrees Celsius. Pair with turducken (or any of it's components). Best drinking through 2027.
Technical Notes:	
Soil	Blue Schist
Acidity	5,9 g/l
pH	
Residual Sugars	1,41 g/l
ABV	13.84%
Barrel Maturation	Matured in neutral 225 Litter barrels for 12 months
Production (bottles)	620