



2014 POSTMASTER

GRENACHE — SHIRAZ — MOURVEDRE



APPEARANCE

Bright cherry red.

BOUQUET

Perfumed confectionary lift with aromas of raspberry and red cherry, hints of strawberries and cream, ginger nut biscuits with cinnamon, nutmeg and vanilla bean.

PALATE

A luscious palate dominated by mulberry, raspberries and red cherries leading into a plum, strawberry and crème caramel mid palate. The wine has well integrated oak, balanced and elegant tannins with a silky, persistent finish.

The Old Vine Grenache delivers the perfumed lift and juicy red berry fruits, with the Old Vine Shiraz adding the fleshy plum and strawberries on the mid palate. The old vine tannins give the wine an elegance and structure with the Mourvedre tying the palate together by adding tannin volume and some earthy, gritty texture. This is a classic regional blend that shows off the varieties that do well and is also fantastic with food.

WINEMAKING

The 60 and 80 year old vine Grenache was matured in older French and American puncheons, and selected for the perfumed lift and tannin elegance and power. 70 year old vine Shiraz batch was matured in 2, 3 and 4 year old French and American oak, and barrels selected for their spice, character and sweet tannin profiles. The Mourvedre spent time in new, 1 and 2-year-old French and American oak puncheons and was selected for its earthy texture and ability to tie the blend together. The composition of the wine is Grenache 54%, Shiraz 32% and Mourvedre 14%.

ALCOHOL

14.5 % by volume

WINEMAKERS

Scott Zrna & Ben Tanzer

AGEING POTENTIAL

While crafted for immediate appeal, this wine will mature well with at least 5-10 years cellaring in controlled conditions.

