



### **Growing Conditions**

This was a year to remember, as nature threw challenge after challenge to growers across the entire Central Coast. Yet, out of difficulty comes opportunity and the frosts, winds, heat spikes and arid conditions produced a crop of intensity and flavor concentration. Yields were significantly reduced due to the weather factors at bud break, flowering and berry set – sometimes as much as 50% less than previous years. Those vineyards closer to the Pacific Ocean's moderating influence were not as impacted by Spring conditions and all vineyards enjoyed a mild, calm September that allowed slow and even ripening. Grenache is another grape that can be easily influenced by climate, with thin skins tending to "bleach color" from the sun. We love Grenache, which achieves its apex perhaps as the backbone of the finest Chateaufeuf du Pape red wines. Interestingly, while French regulation of wine permits 13 varietals in Chateaufeuf du Pape, the luxury cuvées that attain the greatest critical acclaim (and garner the most love from the avid wine drinkers here at Samsara) are usually 90% or more Grenache. Wines like Chateau Rayas, Henri Bonneau's legendary Celestin, Brunel's Centenaire and others are among the heavenly wines we love that are entirely or almost entirely Grenache. And so, it is with a winelover's nod to those greats that we offer our first Grenache. While we plan to do a red Grenache, this first Grenache is a rosé. For those steeped in the history of Grenache in America, you know that Grenache Rosé has venerable roots (pun sort of intended) in our great nation. In Leon Adams' famed *The Wines of America* treatise, he mentions a compelling 1966 Grenache Rosé from Washington's Yakima Valley and others have noted its use in the early 20th Century. This grape's regal showing in Spain, Australia and France ensure that it will be on the rise in the US (and, more importantly, in your hearts). Although the addition of Grenache to the Samsara portfolio is definitely in the plan, we felt that our maiden voyage with Grenache during the 2008 vintage would make a far superior rosé than red wine. With our commitment to quality paramount (even if it means we have to sell the wine for less during a recession), we bit hard and crafted what we believe is a wonderful rosé.

Our name "Samsara" comes from Sanskrit and speaks to the unending cycles of life, death and rebirth and the implications of one's karma on that cycle. In our cycle of winemaking, we look to work with what nature provides, rather than manipulating a square peg into a round hole -- we are stewards of the land and grapes and, in a sense, of what nature offers. Enjoy the unexpected...contemplate which square pegs you are trying to squeeze into round holes in your own life as you sip a bottle from the 125 cases we made of 2008 Grenache Rosé!

### **Tasting Notes**

Intensely perfumed bouquet of wild strawberry, blood orange and nectarine aromas are complicated by dusty minerals and flowers. Juicy, lightly sweet citrus and red berry flavors hit the palate, and are given a firm edge by the acidity. Gains weight and richness on the finish. This rosé will be very flexible at the table.

### **Production Notes**

125 cases produced  
Harvested October 18, 2008  
14.7% Alcohol  
Whole Cluster Pressed  
Fermented and Aged in 100% Neutral French Oak at 45° F.  
Native Yeast for Primary Fermentation. Malolactic Fermentation inhibited.

### **Samsara Wine Company**

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