



92 POINTS

Vinous J.R., 2014

VINTAGE 2012

VARIETAL COMPOSITION

100% Grenache

PROXIMITY TO OCEAN 18 miles

ALCOHOL 13.8%

pH 3.52

TA .58

WHOLE CLUSTER FERMENTATION

100%

CASES PRODUCED 120

SUGGESTED RETAIL PRICE \$40

SAMSARA



2012 GRENACHE, LARNER VINEYARD

Samsara is all about growing the perfect grapes in this young AVA to make highly textured Pinots and Syrahs unlike any others in California.

WINEGROWING REGION

- The vineyard is located in Ballard Canyon within the heart of the Santa Ynez Valley.
- The wind is an incredible asset to this area, circulating air, which keeps the vigor of the vines and deters rot. The wind and fog create some of the coolest summer-time temperatures in California.
- The growing season extends 35 to 40 days longer than most other California growing regions, allowing opportunity to pick when stems, seeds, and fruit are all in perfect ripeness.

WINERY BACKGROUND

Samsara began in 2002 after the owners returned from traveling around the world, experiencing its many cultures. For the name of their winery they chose a Sanskrit word meaning "the eternal cycle of life."

Samsara's philosophy of pristine and healthy fruit allows for a non-manipulated winemaking process. Samsara's fruit is grown in $\frac{3}{4}$ -acre plots of personally-selected rows in various Santa Rita Hills vineyards. Picking fully-ripe stems and seeds is foundational to Samsara's overt fruitiness that develops during whole cluster fermentation. Along with the climate and soil, these diverse, handcrafted wines are a rare combination of full ripeness, concentration, excellent structure, minerality, high acidity, and moderate alcohol levels.

WINEMAKING DETAILS

- Hand-harvested from the Lerner Vineyard, which has predominantly chalky soil with a sandy surface, along with chunks of Careaga sandstone, chert, and quartz
- 100% whole-cluster fermentation and pressed with an ultra-gentle stainless steel basket press in an 8-hour cycle, then fermented in small lots (2 tons) with native yeast only
- Year-round barrel maturation at 55 degrees
- No fining, no filtering, and only one racking and one SO₂ addition prior to bottling
- Aged for 24 months in 100% neutral oak and 12 months in bottle

TASTING NOTES

- Intense aromas of strawberry, raspberry, rose oil, star anise, and white pepper
- Subtle red fruit preserve and candied floral flavors with hints of cola and licorice
- Gentle tannins provide grip on the finish and fade slowly into the wine's plush, sweet fruit

