



93 POINTS

Vinous J.R., 2017

93+ POINTS

Wine Advocate, 2017

93 POINTS

Wine Enthusiast, 2017

VINTAGE 2014

VARIETAL COMPOSITION

100% Grenache

PROXIMITY TO OCEAN 18 miles

ALCOHOL 15.1%

pH 3.52

TA .58

WHOLE CLUSTER

FERMENTATION 100%

CASES PRODUCED 143

SAMSARA



2014 GRENACHE, LARNER VINEYARD

SAMsARA is all about growing the perfect grapes in this young AVA to make highly textured Pinots, Syrahs and Grenache 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 Wine Company was founded in 2002. The winery name is a Sanskrit word meaning "the eternal cycle of life" representing "the eternal cycle that" "every vine and wine goes through in its lifetime."

SAMsARA's philosophy of pristine and healthy fruit allows for a non-manipulated wine-making process. SAMsARA's fruit is grown in ¾-acre plots of personally-selected rows in carefully selected Santa Barbara County 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

- Vibrant kirsch, warm cranberries and rose petal notes with touches of baking spices and pepper
- Full-bodied, richly fruited and packed with exuberant red berry and spice box layers
- Ripe, velvety tannins and plenty of freshness balances the richness, finishing long

