

# 2006 Beaux Frères The Upper Terrace Grenache

*Cases produced: 98*

*Maturity: Now(2007) to 2013*

## *Tasting notes:*

*This wine is a dark garnet color - on the nose it is spicy, showing black pepper intertwined with wisps of fig, plum, dark cherry and raspberry. On the palate this wine makes good on the fruit promised by the nose. This 100% Grenache from our Upper Terrace Estate is a silky smooth drink, very plush, low in acid with a medium to full body. It boasts a very rich fruit profile for a cool-climate Grenache.*

## *The Grenache Story*

You may be thinking, “Grenache from Northern Oregon? I thought that it was a warm weather varietal.” Historically, you would be correct. World wide Grenache is the most widely planted grape used to make red wine. It is most notable for its participation in the collaborative efforts of Southern Rhone wines such as Chateauneuf du Pape, Cotes du Rhone and Gigondas. There is almost three times as much Grenache planted in Spain (where it is called Garnacha), as in France. It is the dominant red varietal in the Rioja. The wines are often fleshy, heady, fruity wines characterized by a variety of fruit descriptors from raspberry and strawberry to blackberry and black currant. Often the smoke, toast and tar in time evolve into tobacco, dried apricot and cigar box complexities.

But back to Oregon – and why Grenache? As we were planting the Upper Terrace Vineyard to the Dijon clone Pinot Noirs in 1999 and 2000 one of the partners (whose long time love affair with Rhone wines is well documented), suggested that we plant some Grenache while we are at it. There was skepticism at first as the average temperatures and length of the growing season here in Oregon are on the very outside edge of what is acceptable for Grenache fruition. Despite our doubts we sourced some wonderful clonal material from John Alban in California who has his own eponymous label with a decidedly Rhone disposition. We planted the Grenache in 2001 and have been farming it according to biodynamic practices as we farm the entire Upper Terrace Vineyard.

We harvested our first vintage off of these plants in 2003 and made a red wine as our trial-concept wine. It was very varietally expressive and those that tasted it encouraged us to continue. We did continue, but the next two years were somewhat disappointing – due to a poor set we did not harvest any fruit off of the Grenache vines in 2004. In 2005 it began to ripen but we did not think that it would achieve full maturity and so we harvested it and made a lovely rose. Finally in 2006 all of the stars aligned, our hard work and patience paid off. We harvested fully ripe, healthy fruit and made it into a stunning wine aged in older low-impact Barrels that had been seasoned by previous vintages of Beaux Frères Pinot Noir.