

RhoneWolf is a modern take on Rhône-inspired California wines, rooted in the historical winemaking of the Rhône Valley, but not defined by it. El Dorado was the birthplace of the Rhône Rangers wine movement and RhoneWolf fearlessly continues exploring the potential of Rhône varietals from the Sierra Foothills, bringing them to a new audience.



RHONEWOLF

2019 GSM

Grenache • Syrah • Mourvèdre
EL DORADO

Tasting Notes

Dark garnet in color and richly aromatic with enticing notes of raspberry, blackberry and plum. The classic pepper and cocoa nuance of Syrah and Mourvèdre lingers in the background lending complexity and length to the finish. It is incredibly smooth with supple tannins and juicy sweet berry flavors.

Winemaking Notes

This vintage the varietals all reached ripeness at the same time and we were able to ferment them together, allowing for a perfect harmony to come through in this wine. After fermentation we pressed the wine only lightly, to extract less tannin, allowing for a supple and drinkable wine without harsh structure. The wine aged in 60% new French Oak and 40% neutral oak for 24 months. The barrels selected were of the same style traditionally used for Rhône wines.

Food Pairing

Our GSM style blend is an approachable wine that is easy to pair with a variety of rich, savory foods. Recipes with French or Mediterranean inspired flavors tend to pair particularly well with this wonderful wine. It is also readily enjoyable with a charcuterie board featuring your favorite cheeses, cured meats and accompaniments.



Wine Specs

69% Syrah
27% Mourvèdre
4% Grenache
13.9% alcohol
3,500 cases produced

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