

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

2020 GSM

GRENACHE + SYRAH + MOURVÈDRE
SIERRA FOOTHILLS

Tasting Notes

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

Winemaking Notes

2020 was a great year for wine grapes in the Sierra Foothills as it produced big wines with opulent fruit. The components of this blend were all picked separately at the peak of ripeness and fermented with specific yeasts selected to accentuate varietal character. The mix of fermenting juice and skins, known as the “must,” was carefully pumped over and mixed three times per day in order to extract the desired depth of color and flavor. After fermentation, we lightly pressed the wine in a manner that separated the finished wine from the skins but did not extract too much tannin into the wine. This resulted in a fruit forward and juicy GSM blend.

Aging

Once the wines in this blend finished fermentation, they were blended and aged together in 30% American oak, 50% French Oak, and 20% neutral oak.

Drink now through 2028.

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. The dominant syrah in the blend makes it a great choice to pair with grilled and smoked meats, like grilled sausages, or lamb shoulder. Try it with a hearty tomato sauce or grilled eggplant for a vegetarian or vegan pairing. It is also readily enjoyable with a charcuterie board featuring your favorite cheeses, cured meats and accompaniments. seared scallops, roast chicken, Nicoise salad, salad with fried goat cheese medallions or feta and herbs. Dishes that include stone fruit will also accentuate the flavors of this wine well.



Wine Specs

75% Syrah
15% Grenache
10% Mourvèdre
14.2% alcohol
1,325 cases produced
\$32 per bottle

Wholesale Inquiries:

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