

2022



LE VINGT

Grenache dominant and extremely approachable, Le Vingt was made to be opened tonight. Bright and refreshing, this light red has captivating red fruits on the nose. Cool climate Syrah brings freshness and notes of freshly cracked black and white pepper while Mourvèdre's earthy profile lingers. A tribute to each vintage and a region that is held with high regard by the owners and winemaker, Le Vingt is the culmination of heritage, beautiful fruit, and vast experience.

AVA: Willow Creek

VINEYARDS: Coakley, G2, Paperstreet, Hoyt

DRINKING WINDOW: Now to 2034+

ALCOHOL: 14.9%

FERMENTATION: Three weeks in stainless steel

AGING: 18 months in 90% neutral oak & 10% new French Oak

RECOMMENDED CELLAR TEMPERATURE: 55-60° F

RECOMMENDED SERVING TEMPERATURE: 60-62° F



TASTING NOTES AT TIME OF RELEASE

Le Vingt 2022 offers delicate notes of ripe strawberries and cherries, accompanied by hints of wild herbs, showcasing the finesse of the Carignan. Its pale ruby color and light body carries flavors of raspberries, subtle spice, and a refreshing acidity, making it perfect for sunny weather, with a graceful finish. An ideal choice for those seeking a lighter expression of the classic GSM blend.



THE BLEND

67% Grenache
15% Mourvèdre
10% Carignan
8% Syrah

