

TOR

N A P A V A L L E Y

FULLDRAW VINEYARD CHASING WINDMILLS RHONE BLEND 2022

VINTAGE Winemaker Jeff Ames and Tor Kenward have collectively witnessed over 70 harvests, and cannot compare 2022 to any of them. Some winemakers said it was four vintages in one, with the wild swings in temperature, small crop, and small picking windows made it one we call “a winemaker’s year”. Those who nailed the right picking windows for each block made exceptional wines.

VINEYARD Located on the westside of Paso Robles, the Fulldraw vineyard is a 100-acre site in the Templeton Gap. When Connor McMahon planted his vineyard, he understood that the site, with its unique soil and cooling maritime influences, would be a place where the Rhone varietals thrive. The Syrah Clone is Alban on 1103P from blocks 10A and 9D. Block 10A is a North faced slope pitched at about 35 degrees so very steep. This helps with almost no water retention so the vines struggle, making for powerful and concentrated fruit. Block 9D is an east faced slope that is gradual with less direct sunlight. This allows for extended hang time and very complex flavors which brings subtle, but impactful changes to the fruit. The Grenache Clone is 136, and planted on a 420A rootstock. It is north facing, sloped 20 degrees, and drains like a sieve.



WINEMAKING The 2022 Chasing Windmills Grenache was fermented in an open top tank with daily to twice a day pumpovers as well as a couple of punch downs to turn the cap. After fermentation both the Syrah and Grenache were barreled down separately in a combination of used hogsheads, used burgundy barrels and 1 new burgundy barrel until they were done with malolactic. After malolactic was complete the final blend was created and allowed to age and evolve as a single wine until bottling.

WINEMAKER'S TASTING NOTES “The 2022 Chasing Windmills has a dark garnet/blood red ruby color and shows mint/wet tree bark/loads of marionberry and currants as well as some lingering plum on the finish. This is medium/full weight beauty will benefit with an hour decanting with more effusive aromatics and a more extended finish.” –Jeff Ames

