

Staglin RESA Grenache

THE FACTS

COUNTRY: USA - CA

REGION: Sonoma

APPELLATION: Sonoma Valley

CEPAGE: 95% Grenache, 5% Mourvedre

WINEMAKING: Organic, Bio-dynamic. No stem inclusion.

AGING: 15 months in french oak, used neutral 500L & 600L barrels

ANNUAL PRODUCTION: 85 cases

THE STORY

RESA is a project from Staglin Family Vineyard. Wines that have been created by Fredrik Johansson Staglin Family winemaker & Shannon Staglin. RESA is a Swedish word for journey.

Grenache from Sonoma Valley in Sonoma County and a Pinot Noir from Petaluma Gap, Sonoma Coast.

Fredrik & Shannon wanted to create wines that are true to their vineyards, fresh and available to enjoy everyday!

Both wines from RESA are organically & bio-dynamically farmed by Phil Coturri.

PHILOSOPHY: Though these wines come from specific, singular vineyards, they are not intended to be vineyard designates. We chose these vineyard sites for their high potential, great farming and representative characteristic of the region/appellation/sub-appellation they reside in. The "stylistic" goal is one of balance, elegance and finesse - over power, extract or concentration.

THE ADJECTIVES

OVERALL: Vibrant & bright

AROMAS / FLAVORS: Cinnamon inflected mulled strawberries

MOUTHFEEL: Fine grained texture, wonderfully balanced

THE SELLING POINTS

Organically & Bio-dynamically grown. Limited availability.

SUSTAINABILITY: Certified Biodynamic, Certified Organic

PAIRINGS: Wild Mushrooms

