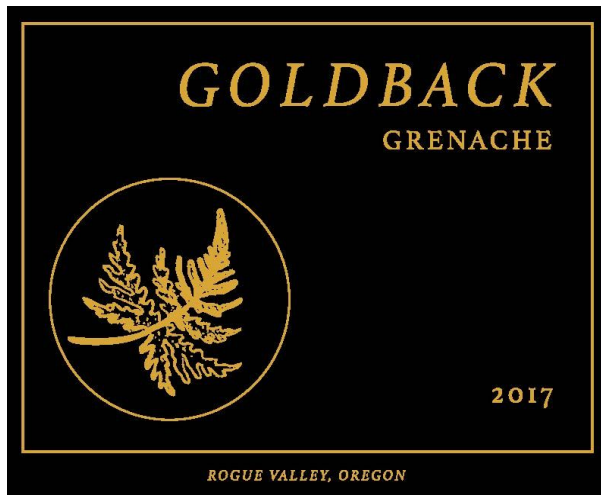


Goldback Wines

2017 Grenache

Goldback Wines launched in 2016 and is based in Ashland in the Rogue Valley of southern Oregon. Winemaker Andy Myer brings over 10 years of winemaking experience to this endeavor, having worked 12 vintages in a variety of wine regions across the globe. These producers include Felton Road, Cristom Vineyards, William Selyem, Cape Mentelle, Hirsch Vineyards and Mark Ryan Winery. Years spent as a restaurant wine director and distribution sales rep rounded out his palate training, and cemented the belief that wine should be made, not engineered.

Goldback favors an approach that looks for refreshing natural acidity, utilizing whole cluster fermentation and long skin contact to achieve optimal tannin integration. Clean, careful winemaking allows for wines that are made with minimal intervention and sulfur usage.



Wine: Selected as the winemakers favorite barrels, a blend of two different lots Grenache from Jaxon vineyard. The wines were aged for 14 months in neutral French oak barrels, and are bottled unfinned and unfiltered.

Flavor Profile: Ripe, bright red cherry, raspberry and dusty floral notes leap out on the nose, with enticing spice and tobacco just beneath the surface. Palate has fine-grained tannins that frame lingering, mouthwatering acidity.

Appellation: Rogue Valley	Blend: 100% Grenache
Vineyard: Jaxon Vineyard	Whole Cluster: 23%
Soil: Silty Loam	pH: 3.60
Vine Age: 11 years	Aging: 14 months neutral French
Farming: Practicing Organic	Production: 69 cases