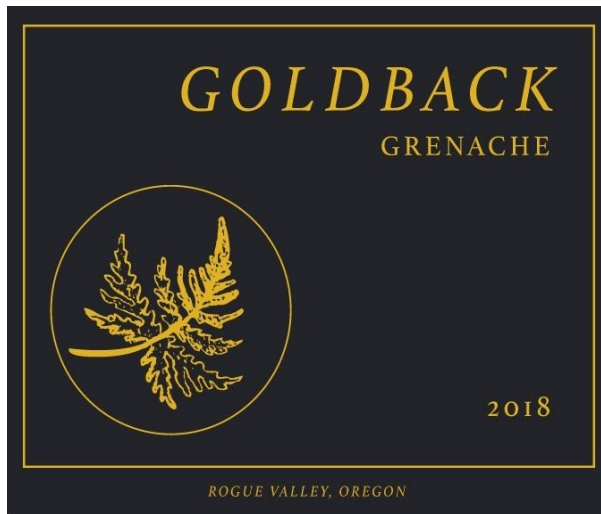


# Goldback Wines

## 2018 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 13 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 winemaker's favorite barrels, the fruit was sourced from the older grenache block at Jaxon Vineyard. After 22 days on skins, the wines were gently pressed into neutral oak barrels, where they remained for 18 months. Bottled unfinned and unfiltered.

**Flavor Profile:** The nose shows ripe strawberries, cranberries and bright red cherries with a violet floral character. On the palate, integrated tannins give a plush and seamless texture with enough acid to keep each sip refreshing.

Appellation: Rogue Valley	Blend: 100% Grenache
Vineyard: Jaxon Vineyard	Whole Cluster: 32%
Soil: Silty Loam	pH: 3.70
Vine Age: 12 years	Aging: 18 months neutral French
Farming: Practicing Organic	Production: 72 cases