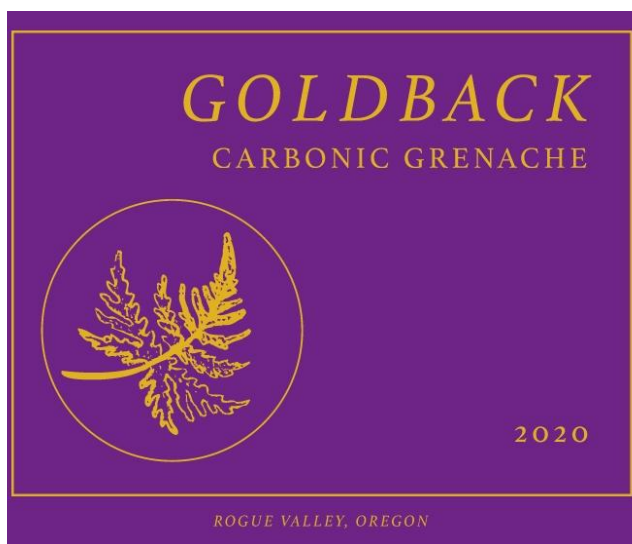


Goldback Wines

2020 Carbonic Grenache

Goldback Wines launched in 2016 and is based in Ashland in the Rogue Valley of southern Oregon. Winemaker Andy Myer brings over 12 years of winemaking experience to this endeavor, having worked 14 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 maintaining 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: The grapes were sorted into an elevated bin to minimize cluster breakage. The bin was packed with dry ice, sealed, and heated for 2 weeks to allow for carbonic maceration. Pressed off from skins over press pomace into tank before being racked to barrel.

Flavor Profile: Bright, ripe juicy red fruits with a light cinnamon undercurrent. Already soft tannins are softened further by carbonic maceration, leaving a red served best with a slight chill.

Appellation: Rogue Valley	Blend: 100% Grenache
Vineyard: Jaxon	Whole Cluster: 100%
Soil: Silty Loam	pH: 3.50
Vine Age: 14 years	Aging: 6 months neutral French
Farming: Practicing Organic	Production: 22 cases

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