



Clos des Calades, Languedoc

—2012 Paciència—



Grape Varieties | 50% Syrah, 40% Mourvèdre, 10% Grenache

Soil | The Vaunage depression results from a typical inversion or relief. Secondary soils of Hauterivian limestone.

Vineyard | Puech Chaud

Vinification | Hand harvested fruit that was 100% destemmed before going through native yeast fermentation in stainless steel tanks. The juice was allowed to macerate for 18 days while going through daily pump overs. After fermentation 50% of the wine was aged for 15 months in large neutral French Oak Barrels.

Tasting Notes | A dense wine with great fruit and tannin structure with hints of spice and earthy wood tones.

Cases Produced | 667



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