

TURLEY



2022 TURLEY “PESENTI VINEYARD” GRENACHE PASO ROBLES

HISTORY

This certified organic estate-owned vineyard was planted in the 1920s on ancient marine calcareous soils. Though the vines are head-trained and dry-farmed, the soil plays the most important role in distinguishing this vineyard on the west side of Paso Robles. The wines have a brightness, with chalk and floral characteristic aromas unique to the site.

TASTING NOTES

Classic Pesenti nose; the terroir is strong in this one! Deep and richly fruited, with fragrant dark red raspberry and rosebud alongside signature Pesenti minerality and herbs. Deliciously full-bodied and well-balanced. An exceptionally satisfying wine. Drink now at 55° - 60 °F.

AVA: Paso Robles

Sub-AVA: Willow Creek

Soil: Calcareous

Planted: 1922 - 1924

Varieties planted: Grenache

Viticulture: Certified organic, head-trained, dry-farmed, hand harvested

Fermentation: Native yeast

Barrels: 80% used oak, 20% new 80% French oak, 20% American

Aging: 15 months in barrel
Bottled unfinned and unfiltered

Alcohol: 15.9%

Serving Temp: 55-60°F

Release: Summer 2024

