

# MELLOWOOD

## VINEYARD

2017 GSM

### WINEMAKING NOTES

Each variety was fermented and initially aged separately, then blended together for a perfect balance and laid back down to barrel for another year. We followed the traditional AOC rules for Côte du Rhône wines, where the blend must be at least 40% Grenache.

### TASTING NOTES

We're already in love with this classic Côte du Rhône style blend with its bouquet of pipe tobacco, caramel, black cherry, raspberry and fresh orange. On the palate it is tart up front, with orange zest and cherry flavors, with a lingering mid-palate.

### FOOD PAIRING SUGGESTIONS

GSM blends are generally gregarious wines that are very easy to pair with food, and many people say you can pair them with any type of meat that is grilled, roasted, braised or stewed! This wine can also pair with a variety of soft and hard cheeses.

### AGING

Aged in 50% New French Oak, 25% New American Oak, and 25% neutral Oak barrels for 20 months.

### WINE SPECS

50% Grenache, 30% Syrah, 20% Mourvèdre

ABV 13.8

40 CASES PRODUCED



MELLOWOOD  
WINERY

20  
17

GSM

EL DORADO | CALIFORNIA