a tribute to grace WINE COMPANY



Santa Barbara County

2024

VINEYARD: Santa Barbara County

VARIETAL: 100% Grenache

ALCOHOL: 14.3% abv

FINISHING pH: 3.63

FARMING: Practicing Organic

AVA: Santa Barbara County

BOTTLING DATE: Bottled September 5th, 2025 (moon in Capricorn).

ÉLEVAGE: 11 months in neutral french barrique & puncheon

PRODUCTION: 1548 Cases

Celebrating twelve vintages of the beauty we call Tuesday night grace, via three gorgeous corners of Santa Barbara County. A cooler spring followed by a warmer growing season created the most delightfully lignified stems we have seen in moons. Our whole cluster inclusion increased to 84%, and the layers of spice are further enhanced by 12 months èlevage in neutral french 220L and 500L puncheon.

Representing vastly different expressions harvested over nine picks, across nine weeks: the Highlands with her 3200 feet elevation extremity and wide open skies, the Vie Caprice vineyard with 5' x 4' spacing amidst Santa Ynez horse country, and a new site for us nestled in the sun-shadow of Mt Refugio. The finished wine balances the earth and big-sky-nature of this beautiful valley we call home, via the abundance of 2024. Alongside all the quiet power that is so beautifully harnessed by my heart-grape in a vintage as great as this.

Tasting notes: *Hinoki, Sweetgrass, Finley Farms Strawberries, Vetyver, Rose Oud.*

M: P.O. Box 822, Los Alamos, CA 93440 **T:** (805) 633 - 0598 **E:** angela@gracewinecompany.com **W:** gracewinecompany.com