



”D 66”

2011 Grenache

Vin de Pay des Cotes Catalanes

Produced and bottled by Dept. 66, Maury, France

Imported by Refuge Wine - Orin Swift

Department 66 is not only a French region, but the inspiration and namesake for our winery and vineyards in the town of Maury. Roughly two hours east of Barcelona, Spain and thirty minutes inland from the ancient Roman port city of Perpignan, old vine Grenache thrives along with Syrah and Carignan in the “Cotes Catalanes;” a sub-appellation of the Roussillon. We own and maintain 300 acres (120 hectares) of vineyards among the Pyrénées-Orientales mountain range, which were planted more than 60 years ago. The terroir is dominated by black schist, with small deposits of granite and limestone in red, rocky soils known as angile. Similar to the nearby growing region of Priorat in Spanish Catalonia, schist is a crystalline rock based soil that retains heat well but is poor in organic nutrients and nitrogens. Apart from lowland scrub, “garrigue,” and sparse tree plantings, very little agriculture survives here. The intense heat from the daytime sun is reflected back to the gnarled, head trained vines at night, increasing ripeness while maintaining acidity. The result is a very low yield (half ton per acre), but makes for a dark, concentrated, and finesse driven wine that embodies this singular region. We must acknowledge our General Manager Richard Case and Vineyard Manager & Cellarmaster Bob Doyle who continue to make this dream a reality.

Winemaker’s notes

Ink black in color with a shade of crimson on the band, the wine suggests a powerful tasting experience. Dark dried fruit, cocoa, spring flowers, and Mediterranean herb aromas are framed by seasoned French oak resulting in stunning aromatics. The entry is rich with exotic spice notes leading to mouth filling flavors of blackberry, licorice, blueberry jam, and espresso. The finish has a velvety texture that lingers indefinitely with enough minerality to remind you of this special region.

Blend

A blend of Grenache, Syrah, and Carignan

Maturation

30% new French Oak for 18 months

Bottle aged 5 months prior to release

Alc/Vol

15.2%