

BIRICHINO



2017 BESSON GRENACHE OLD VINES

The virtues of old vines are legion. In healthy soil, they pick up a more complex array of bioavailable minerals and their deep root systems find ground water in periods of drought and heat stress. These virtues became particularly evident during the wickedly hot 2017 vintage, and that is why Besson frequently produces wines counter to the style which conventional wisdom ascribes to vintages. Indeed, this wine, our flagship, demonstrates its contrariness in a number of ways.

Frequently, the most robust examples of Besson Vineyard Grenache are the lightest in color, and most strongly exhibit the Ninja tannins we are so fond of referencing. While hot years frequently bake the filigree and elegance out of wine, 2017 shows with unusual power the telltale alpine, aromatized, spice cake fragrance that distinguishes this grenache vineyard from every other. In order to amplify this quality, we have once again employed the Italian technique of appassimento, resting a small percentage of the grapes for 10 days. The result is a focusing of that Besson alpine signature, and a sequestering of the Ninja tannins to recesses of the back palate, only to come out when one has finally suspected their absence. Fermentation was native in stainless and cement, and elevage in cement and 225 & 500L neutral oak, and bottled without filtration/fining. Do not be fooled by the light color and pretty fragrance of this wine. It is built for the long haul.

Release Date: Spring 2019

Composition: 100%
Grenache Noir

Appellation: Besson Vineyard,
Central Coast

