

s h a t t e r

SHAT-TER /'Sha-tər/

TRANSITIVE VERB

- 1 TO CAUSE TO DROP OR BE DISPERSED
- 2 A : TO BREAK AT ONCE INTO PIECES
B : TO DAMAGE BADLY : RUIN
- 3 TO CAUSE THE DISRUPTION OR ANNIHILATION OF : DEMOLISH

INTRANSITIVE VERB

- 1 TO BREAK APART : DISINTEGRATE
- 2 TO DROP OFF PARTS (AS LEAVES, PETALS, OR FRUIT)

2011 SHATTER GRENACHE

SHATTER, DAVE PHINNEY AND JOEL GOTT'S FIRST COLLABORATIVE EFFORT, COMES FROM THE SMALL TOWN OF MAURY IN THE ROUSSILLON REGION OF FRANCE. THE HILLSIDE GRENACHE VINES WERE PLANTED OVER 60 YEARS AGO IN BLACK SCHIST, A SLATE-LIKE, ROCKY SOIL COMMON TO THE AREA. THOUGH NUTRIENT-POOR, IT RETAINS HEAT WELL, ALLOWING THE SLOW-RIPENING GRENACHE TO REACH FULL MATURITY THROUGH COOL NIGHTS. TOUGH SOIL, STRONG WINDS AND HOT DAYS PUSH THE VINES AND CAUSE SHATTER, OR COULURE, IN THE GRAPE CLUSTERS, NATURALLY THINNING FRUIT FROM THE VINES AND PRODUCING MORE INTENSELY CONCENTRATED FLAVORS. AFTER HARVEST, THE FRUIT WAS COLD-SOAKED FOR 30 DAYS TO HELP FURTHER CONCENTRATE THE WINE, THEN FERMENTED AND AGED IN MAURY.

TASTING NOTES

EXTRACTED AROMAS OF CRUSHED CHERRY AND SPRING RHUBARB PIE ARE DELICATELY FRAMED BY SEASONED FRENCH OAK. THE ENTRY IS VIBRANT AND POWERFUL WHICH LEADS TO LUSCIOUS FLAVORS OF WILD STRAWBERRY THAT PERFECTLY ROUNDS OUT THE MID-PALATE. RIPE BLACKBERRY AND BLUEBERRY NOTES COALESCE TO FORM AN INTENSE AND LASTING FINISH.

100% GRENACHE

15.9% ALC./VOL.

AGING: 10 MONTHS IN FRENCH OAK, 30% NEW

