



LIGHTPOST
WINERY

2019 MILA GRENACHE San Luis Obispo County

The Mila Grenache is an interesting red blend of two distinct Grenache noir grapes—West Paso Robles and Edna Valley. Spiced with a touch of cold and warm climate Syrah. The cuvee is named after one of Sofia’s beautiful daughters.

Tasting Notes

The 2018 was a slow and cool ripening vintage. Grenache generally offers a medium color red with a concentrated nose of black and red cherry fruit jam, black pepper and minty spice. On the palate presents sweet black cherry balanced with dark plum skin, dark berries and delicate but rich tannins of sweet tobacco notes with a touch of pepper on the finish. Concentrated tannins and full mid-palate bestow this youthful Grenache blend to be a long cellaring potential and age worthiness for over a decade.

About the Winemakers

The ultra-premium wines of Lightpost Winery are the result of the hard work and dedication of winemakers Sofia Fedotova and Christian Roguenant. Christian has won numerous awards for his wines including voted by industry peers as the 2017 California Central Coast winemaker of the year. His Champagne was served at the 1988 Olympics in Seoul Korea.

Technical Description

Vineyards selection:

80% Grenache: 40% Morro View Vineyard – Edna Valley – San Luis Obispo County, cool vineyard. 40% Derby Vineyard – West Paso Robles – San Luis Obispo County.

20% Syrah: 12% Spanish Spring Vineyard – San Luis Obispo County, cool vineyard. 8% Old Oak Vineyard – West Paso Robles – San Luis Obispo County.

Fermentation: 100% in 1.3 ton T bins for 3 weeks

Alcohol: 14.90%

pH: 3.56

TA: 5.60 grams/L.

Oak Regiment: 50% New French Oak M+ toast from the Seguin Moreau cooperage for 22 months.

Aging potential: 2030

Cases produced: 70

Pairing suggestion: Rib eye and sirloin steak served rare to medium-rare. Barbecue lamb and venison cooked in a red wine sauce. Cheese such as an aged cheddar or blue cheese. To end dinner on a classy note, try some fine creamy chocolate.

