

McKahn Family Cellars

Valuing family, friendship and tradition

Established in 2014, McKahn Family Cellars has dedicated itself to crafting site-specific Rhône varietal wines of quality and character from some of the best vineyards in Northern California. We are not beholden to any single appellation, and will search near and far for a vineyard that produces fruit to meet our high standard.

California is blessed with some of the most diverse terroir in the world, and our wines reflect that wealth of diversity from the Russian River Valley to the Napa Valley; from the Sierra Foothills to the Livermore Valley. We value family, friendship and tradition, and our wines are crafted with the intention of being shared among loved ones. We respect the millennia old tradition of winegrowing, and take every precaution necessary to ensure each of our wines is unique to their specific terroir and varietal. 

2016 GRENACHE

Aromas are red fruit oriented with dried cranberries, Bing cherry, and a heavy dose of red currant. Herb and spice notes of allspice, bramble, and sage add extra depth to the bouquet. As time passes in the glass and the wine is exposed to more oxygen, a bright bubblegum character begins to reveal itself. The palate is medium body with soft, supple tannins and moderate acidity.

Production Notes

These grapes were picked at optimum maturity, destemmed to an open top fermentation tank, and fermented on the skins for 14 days. It was aged in 40% new French and Hungarian oak for 15 months.

California Shenandoah Valley

The California Shenandoah Valley is the oldest growing region in the broader Sierra Foothills Appellation. It is the most western and least elevated of its sister appellations, and warm climate varietals benefit from

substantial summer heat. The hilly terrain and poor water holding capacity produce rich, highly structured wines. The soil profile for much of the valley is decomposed granite derived from the Sierra Nevada mountain range, as well as sandy loam. The high iron content gives the soil a rusted color.

Suggested Food Pairing

Enjoy this wine with a winter stew or a hardy rich Cassoulet.

TECHNICAL DATA

HARVEST BRIX	25.2
TA:	5.8 G/L
PH:	3.65
ALCOHOL %:	14.9%
BARREL AGED:	15 MONTHS IN 40% NEW FRENCH & HUNGARIAN OAK
CASE PRODUCTION:	200
RETAIL:	\$36.00



WINE ENTHUSIAST
89
POINTS

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