

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. 

WINE ENTHUSIAST
93
POINTS

2019 GRENACHE

Our 2019 Grenache from Amador County is an equal blend of fruit and spice. Dried cherry, raisin, and red currant are complemented with briar, bramble, and Herbs de Provence spice. This is a medium bodied, supple wine, with a medium length finish.

Production Notes

Destem to stainless steel tank and ferment on the skin for 14 days. Aged in once used French oak for 18 months prior to bottling. This wine was racked twice during the aging process, and was sterile filtered prior to bottling. 100% Grenache.

Amador County

Amador County is located in California's Mother Lode gold country of the Sierra Foothills. Most vineyards are planted at elevations between 1200 and 2000 feet above sea level. It is an arid region that sees

little to no rainfall during the grape growing season. Most soil profiles throughout the region are decomposed granite formed from the formation of the massive Sierra Nevada mountain range. The climate during the growing season consists of warm dry days, and diurnal cooling of 30 to 35 degrees at night.

Suggested Food Pairing

Corned Beef, Cioppino, Turkey Reuben Sandwich.

TECHNICAL DATA

TA:	5.0 G/L
pH:	3.8
ALCOHOL %:	14.5%
CASE PRODUCTION:	425
RETAIL:	\$38.00



McKahn Family Cellars
Featured at:
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