

# SHANE

CRAFTED IN SEBASTOPOL, CA

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Thank you for joining me for another Shane Wines release. I am proud to present you an amazing trio of new releases and, with your support, continue my journey as a producer of handcrafted wines.

With each passing vintage, I try to utilize the lessons of the previous year to create more nuanced and intriguing wines. The wines contained in this release are a reflection of these efforts to improve as a winemaker and I welcome the opportunity to share my work with you.

Listed below, you will find two staples of my line-up – the Ma Fille Rosé and Camp 4 Grenache Blanc - as well as a second rendition of our Sonoma Coast Pinot Noir. Please enjoy the wines. As always, thank you for your support.

## NEWS AND UPDATES

- I WILL BE ON THE ROAD AGAIN THIS SPRING. LOOK FOR ME IN:
  - WASHINGTON D.C.
  - CHICAGO
  - MADISON (WI)
  - ST. LOUIS
  - KANSAS CITY
  - LOS ANGELES
  - MINNEAPOLIS
- WATCH FOR A FALL 2015 RELEASE. THE 2013 CHARM PINOT NOIR AND VILLAIN SYRAH WILL BE FEATURED.



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# THE WINES

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## 2014 ROSÉ, MA FILLE

SONOMA COUNTY 200 CASES

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I have one goal when making Rosé: brightness. Rosé, in my opinion, is a convivial wine and needs to evoke a sense of freshness. It is a wine to be shared with friends and the 2014 Ma Fille is just that wine.

During the last few years, I have dabbled with different compositions of the Ma Fille. All the while, the core of my Rosé has always been Syrah. This year's rendition is no different. The 2014 Ma Fille Rosé is composed primarily from the saignée of Syrah (ninety percent) with a touch of Grenache (ten percent). Ten percent of the fermentation was in neutral oak barrels and ninety percent in stainless steel barrels. The oak barrels provide definition while the stainless steel barrels harness brightness and focus.

The Ma Fille Rosé was taken off its primary lees at dryness and sulfured early to block malolactic fermentation. It was bottled after three months in barrel and light filtration. 200 cases produced.

### MY NOTES

In the glass, the Ma Fille has a vibrant salmon pink color. The fresh aromatics of pink grapefruit, light strawberry, and saltwater taffy spring forth. Bright acidity carries the mid-palate and focuses pomegranate and watermelon accents. The wine is energetic and finishes with hints of rose petals, star anise, and sour cherry.

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## 2014 GRENACHE BLANC, CAMP 4 VINEYARD

SANTA YNEZ VALLEY, 145 CASES

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My infatuation with Grenache Blanc started in 2002 while working in France with Pierre Gaillard. Pierre introduced me to Grenache Blanc during our visits to his winery in Banyuls-sur-Mer. My love of the variety was

cemented during these visits when I recognized its ability to produce a wine of substance and grace. My hope then was to find a way to create a wine of my own that resembled the stunning wines I tasted with Pierre.

Over the past four vintages, I have channeled the spirit of the seminal Grenache Blancs I tasted over a decade ago. My challenge has been how to tame such a finicky grape. In doing so, the result can often be masterful in its deft balance of power and subtlety.

Vineyard balance is foremost in creating a great Grenache Blanc. The clusters are large and unwieldy. Balanced ripening is crucial – picking too early creates an herbal wine; picking too late gives you a monolithic wine. Therefore, I work closely with the vineyard team to manicure the vines and allow the grapes to mature slowly.

At the winery, I continue to handle the grapes with care. Pressing is light so not to extract Grenache Blancs' harsh tannins. Neutral oak is exclusively used to express the true character of Grenache Blanc and low fermentation temperatures are chosen to harness its purity.

The 2014 Camp 4 Grenache Blanc was picked on the 24th of September. The juice was fermented in a stainless steel tank. After the primary fermentation finished, the juice was transferred to neutral barrels. Similar to years past, the lees were never stirred and malolactic fermentation was blocked. It was aged in one hundred percent neutral oak for three and one-half months and bottled after light filtration. 145 cases produced.

### MY NOTES

The 2014 Grenache Blanc exhibits a light golden color in the glass. The aromatics are striking and emit an exuberant blend of pineapple, lemongrass, and seashells. Enticing acidity highlights the mid-palate and accentuates flavors of mango, kaffir lime, and honeycomb. The zesty finish exhibits accents of lingering ginger, Meyer lemon, and green tea.

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## 2013, PINOT NOIR, LA REINE

SONOMA COAST, 325 CASES

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The second vintage of La Reine, or the Queen, carefully embodies the regal stature of its name. The opulent texture of La Reine lends itself to drinking upon release; however, its deft structure foreshadows long-term aging potential.

A wine in the truest spirit of the Sonoma Coast appellation, La Reine exhibits a core of dark fruits and salacious spice. As in 2012, the vineyard source is from the cool Petaluma Gap sub-section of the Sonoma Coast. The dark adobe clay soils and strong breezes impart intensely small clusters as well as yield a wine of character.

La Reine is a blend of Dijon clones and California heritage selections. Its base is 828, 777, and 115; a bit of Swan completes the cuvée. The Dijon clones flesh out the core and texture of La Reine and deliver delicate dark fruits with a hint of spice. The bright Swan selection, even in the smallest percentages, creates a bright pop in the aromatics and intensifies the finish.

Aged in thirty-five percent new French oak for fourteen months, with ten percent whole cluster inclusion, and bottled without fining or filtration, La Reine is a wine with a firm backbone, juicy acidity, seductive fruits and spice. 350 cases produced.

### MY NOTES

A ruby-infused garnet color in the glass, the 2013 La Reine has refined aromatics of black and blue fruits with a tinge of baking spices. The wine's core is a dense mix of ripe plum, elderberry, fennel, and cola. Elements of cinnamon, chocolate covered cherry, persimmon, and blueberry intertwine with supple tannins. The finish exhibits hints of violets, sandalwood, and ripe cranberry.