

## **Lindquist 2023 GSM Red Blend**

### **San Luis Obispo Coast**

This wine is 68% Grenache, 17% Syrah and 15% Mourvèdre. The Grenache and Syrah come from the Reeves Vineyard in the Edna Valley of the San Luis Obispo Coast, the Mourvèdre is from the Martian Ranch in the Alisos Canyon AVA in Santa Barbara County. With a minimum of 85% coming from the San Luis Obispo Coast, that's the appellation listed on the label.

2023 was a cooler than normal vintage. These late ripening varieties, all coming from cool climate sites, had a long hang time on the vine, elevating the flavors and complexity of the grapes. The three varieties were harvested between October 26<sup>th</sup> and 30<sup>th</sup> with perfect balance of acidity and pH, and an average sugar of 22.9° brix...yielding an alcohol level closer to 13.0% than the 13.5% stated on the label. I bring this up because this vintage is a lighter, fresher version of this delicious wine!

The three varieties were hand harvested and fermented separately in small open top fermenters with twice a day manual punch downs. Grenache, being an oxidative variety is handled differently than the Syrah and Mourvèdre, which are both reductive varieties. The Grenache was aged on the lees, without racking, for 17 months. The Syrah and Mourvèdre were each racked twice, with air, before blending with the Grenache.

This is clearly a cool climate Grenache driven wine with a beautiful cherry red color. The aromas show fresh herbs, wild cherry and red berry notes. The flavors are lively and balanced with a persistent crisp finish. I like to drink it lightly chilled, 55° in the warmer months, 60° in the cooler months.

Cheers, Bob Lindquist

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