



2008 JASPER HILL CORNELLA VINEYARD GRENACHE



Review Summary

92 pts “The 2008 Cornella Vineyard Grenache is a big beauty weighing in at 16% alcohol, yet it’s a style that is all about the velvety texture it exudes. Pale to medium garnet colored, it gives pronounced aromas of warm raspberries, powdered cinnamon and nutmeg with dashes of pepper and balsamic. A medium to high level of those wonderful velveteen tannins come though on the palate fleshed by earthy berry fruit and medium acidity. The finish is long and a little warm.”

Lisa Perrotti-Brown, Robert Parker’s The Wine Advocate
June 30, 2010, Issue #182

92 pts “From ten acres of Grenache planted on its own roots in 1998, this is dry farmed, grown and produced under organic and biodynamic principles. Like the best of Jasper Hill’s wines, it has a chiseled feel to the tannin that gives the flavor direction and drive- a juicy red arc of berries highlighted by scents of porcini, mint and sage. Finely structured, this is meaty enough to serve with roast squab.”

Joshua Greene, Wine & Spirits Magazine
February 2011

91 pts “Saturated red. Complex aromas of raspberry, black cherry, minerals, spices and dried rose. Ripe and velvety, combining a distinctly smooth texture with enticingly sweet red fruit. Finishes sappy and long, with a dusting of fine-grained tannins and a lingering hint of medicinal herbs. Showing well today. This grenache from ten-year-old vines weighs in at 16% alcohol but I don’t detect any excessive heat.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2010

“A big, robust presence - aromas of fig jam and burnt leaves, with a hint of wood, bursts of wild strawberry and chalky mineral, and just a touch of sweetness. There’s no denying its 16-percent size, but it’s also a magnificent expression of eloquence in a large package. It demands aging, so keep an eye out for the 2005, still on shelves.”

Jon Bonné, San Francisco Chronicle
August 22, 2010