



2020 GSM Central Coast

At SOM we approach our winemaking far different than a traditional winery: We gather a team of sommeliers & winemakers, all who have equal say in our final product. We believe this intensively collaborative process shines through in the distinctiveness of our wines.

ALCOHOL: 15.2%

CASES PRODUCED: 150

ASSEMBLAGE: Mourvedre, Syrah, Grenache

AGING: 22 months in bottle, disgorged December 2022

APPELLATION: Central Coast, California

TASTING NOTES: A rich wine with notes of ripe bing cherry, blueberry muffin, a kiss of oak, and a savory, earthy character.

WINEMAKING NOTES: A classic Rhône style blend of Syrah, Mourvèdre & Grenache. Marc Gagnon, our Vin Fraîche partner and Director of Winemaking, reached out to a good friend from his grad school days at UC Davis who is now a winemaker in Paso Robles to see if we could collaborate on a new wine. Marc drove down there and they spent a few days tasting through a bunch of Rhône varietals, as that is what is best grown in the hot, dry climate of Paso Robles. A few barrels stood out amongst the pack, and Marc trucked them up to Napa to complete the final blend with our team. Thus, our new GSM was born!

- A STUDY IN WINEMAKING THROUGH COLLABORATION -

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