

# MARR

## 2002 Cuvée Selena Grenache ~ California

Handcrafting wines that are extremely fruit-forward, Marr Cellars is a winery that meticulously creates superlative wine. Our emphasis is to work with small lots of high quality grapes, from vineyards with distinctive character and concentration. During harvest, all grapes are cooled, hand sorted, de-stemmed (not crushed) and "cold soaked" prior to fermentation. Some lots are fermented with indigenous yeast; however, most are inoculated with specific strains to accentuate vineyard and varietal characteristics. Extended maceration is completed as needed. Following slow, cooler fermentation all lots are lightly pressed. Blending is done after aging in oak barrels from assorted forests and coopers. The resulting wines are complex with good fruit depth, balanced natural acids, hints of spice and soft tannins to complete a lingering finish.

### Technical Data

<b>Appellation</b>	California (Yolo County)
<b>Varietal Content</b>	100% Grenache
<b>Aging</b>	11 Months in used French oak barrels
<b>Case Production</b>	75
<b>Alcohol</b>	14.8%
<b>Residual Sugar</b>	0.30%
<b>Titrateable Acidity</b>	0.54g/100ml
<b>pH</b>	3.64
<b>Release Date</b>	Summer 2004

### Tasting Notes

The **2002 Cuvée Selena Grenache** exhibits softer, dense varietal aromas, along with subtle but round fruit flavors of strawberries and raspberries. The finish has hints of minerals and a touch of spice with some lingering, almost chalky tannins.

*Enjoy this delicate red with pizza that is dressed in ranch sauce, fresh mozzarella, basil, artichoke hearts, bacon, Roma tomatoes, red and green onions and prosciutto.*

**Suggested Retail**      \$18.00