

TENOR

2023 Lawrence Grenache



The 2023 Tenor Lawrence Grenache is a little bit of a contradiction—in the best possible way. Sourced from Corfu Crossing and Thunderstone vineyards in the Royal Slope AVA, this 100% Grenache delivers bold, concentrated fruit with a surprisingly silky side. Big personality. Smooth delivery.

After four vintages with their fair share of drama, 2023 was a welcome return to normal. Typical timing. Typical yields. Typical harvest dates. Boring? Maybe. We loved every minute of it. A steady growing season and cooler finish gave the fruit plenty of time to develop flavor, structure, and freshness without being rushed.

Hand-harvested in October, the wine underwent a warmer, 14-day fermentation in oak barrels with 20% whole-cluster inclusion, followed by a total of 30 days in contact with the grape skins to build depth and texture. It then spent 23 months aging in 100% new oak, adding richness and polish.

Just 74 cases were produced. Bold, silky, and layered with black raspberry, dark cherry, cracked peppercorn, and savory spice.

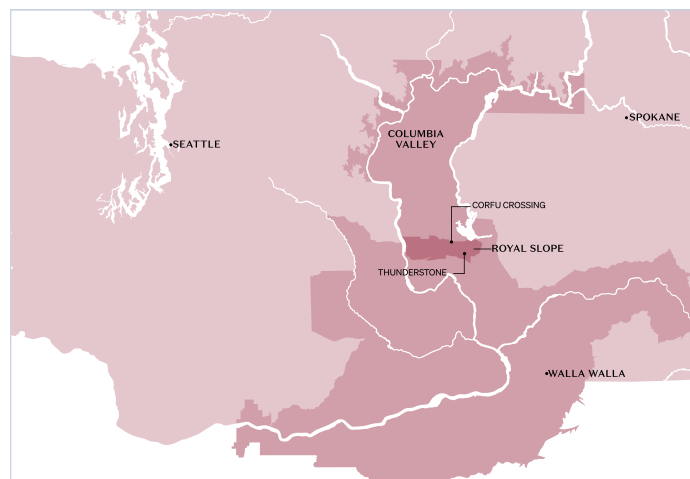
“The 2023 Grenache Lawrence is Pinot-esque in style and suppleness, grown on a tiny parcel of Clone 3 grapes. Earthy, stemmy, and spiced, it’s intensely fruity in black cherry, with richness and depth surrounding its full-bodied embrace. The majority of the Tenor wines see 23 months in all-new French oak 228-liter barriques. The oak is well-integrated here”

94 POINTS, VIRGINIE BOONE, JEBDUNNUCK.COM

SELECT VINEYARDS

ROYAL SLOPE AVA

CORFU CROSSING, THUNDERSTONE



LABELED AVA	ROYAL SLOPE
VARIETALS	100% GRENACHE
FERMENTATION	FERMENTED FOR 14 DAYS IN 100% OAK BARRELS WITH 20% WHOLE CLUSTER INCLUSION. A FASTER, WARMER FERMENTATION BUT THE MUST WAS LEFT ON SKINS FOR 30 DAYS OF EXTENDED MACERATION
AGING	AGED 23 MONTHS IN 100% NEW OAK
ALCOHOL	15.2%
CASES	74
RETAIL	\$145