

# Le Mistral

## 2016 Joseph's Blend

The name, Le Mistral, comes from the name for the winds of the Rhône Valley in France, where blustery afternoons cool vineyards quickly and produce similar flavors in their native varieties like Syrah and Grenache. We are proud to farm the Le Mistral Vineyard in a sustainable way. This combines the best management practices from other farming systems, like organic and biodynamic, to positively impact the bottom line, environment, and society.

Appellation: Arroyo Seco AVA

Composition: 65% Grenache, 34% Syrah, 1% Viognier

98% Destemmed Fruit, 2% Whole Cluster

Aging: French Oak for 11 Months

79% Neutral, 13% New, 8% 1 Year Old

Bottling: 7/14/16

Production: 916 cases

Alc. by Vol.: 14.5%

Best to Drink: Now through 2024

Another excellent vintage of this classic wine, this year's Joseph's Blend may be our favorite yet. A gorgeous ruby color in the glass, the bouquet opens with notes of dark currant, bay leaf, blackberry, clove, and anise, which evokes a feeling of holiday evenings by a fireplace. The palate is rich with flavors of white pepper, vanilla, toast, and a hint of cured meat. The richness of the palate elevates the tannins on the finish, creating a lasting, memorable experience. This wine is sturdy enough to pair excellently with your favorite barbeque, and elegant enough to enjoy on its own.

Grapes were hand harvested over the course of seven weeks. Viognier was harvested on 9/1, the Syrah on 9/28, and the Grenache on 10/18 - all from the Le Mistral Vineyard in Arroyo Seco. The Viognier was barrel fermented while the Grenache and Syrah fermented in tank with skins, and was pressed after fermentation. Each varietal aged separately in barrel until they were blended 7/28 and bottled on 8/1/17.

*Produced and bottled by Folktale Winery & Vineyards  
in Carmel, California*

