

Le Mistral

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.

2022 Joseph's Blend

Appellation: Arroyo Seco AVA

Composition: 77% Grenache, 23% Syrah

Alc. by Vol.: 13.2%

pH: 3.59

TA: 5.6 g/l

In our 8th vintage of this storied blend at Folktale, we have brought you our most Grenache-favored blend to date. This wine features grapes from Mission Ranch and Le Mistral Vineyards in Arroyo Seco, which are only about a mile apart and sit on ancient alluvial deposits that eroded from the Santa Lucia Mountains into granitic sand. When paired with a suitable climate, this sandy soil can enhance aromatic notes and force the vines to struggle – producing concentration and complexity in the fruit.

The grapes were hand-harvested before sunrise and delivered to Folktale at dawn, where they were gently sorted and placed into bins for native fermentation. Daily hand punch downs macerated the fruit and helped extract tannin, color, and complexity into the fermenting juice. Once dry, the wine was racked into French oak for aging and bottled ten months later.

Raspberry, blackberry jam, clove, hay, leather, lavender, and cherry cola notes. The wine is elegant and has juicy tannins from the soft oak influence. This wine would pair well with anything from chicken, pasta, steak, or lamb.

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

