



L.A. LEPIANE GRENACHE BLACK OAK VINEYARD

certified sustainable (SIP)

In 1917 Luigi A. Lepiane (*Lay-pea-ab-nee*) migrated from Calabria and ended up settling east of Monterey Bay. There he opened a grocery store, butcher shop and eventually a short-lived winery. Three generations later, his granddaughter Alison resurrected the L.A. Lepiane label. She's a central coast native who appreciates both the "new" Cali wave of wines with clarity and elegance, while also appreciating the kiss of sun on her grapes.



VINEYARD

- Site:** Black Oak Vineyard in what is now the Alisos Canyon AVA.
- Soil:** Soils are based on weathered sandstone and shale, the Paso Robles and Sisquoc formations.
- Vines:** Hand harvested. Certified sustainable (SIP).
- Varieties:** Noir clone Grenache.

CELLAR

- Vinification & Aging:** Fermented with 50% whole clusters with native yeast; foot treading two times per day. After 30 days, pressed into neutral French oak to age for 21 months.
- Profile:** In the mouth, textured layers of red berry, olive and baking spice.
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