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Quotes About Garnacha

“Grenache has basically been disregarded for the last century.
I find myself buying more and more Grenache based wines as I get older”
Robert Parker, *Wine Advocate* POST 6-2-14

In my view some of the best-value wines in the world today are made from old-vine Garnacha grown in Spain’s less famous regions such as Calatayud and Campo de Borja. It is high time that Grenache/Garnacha enjoyed some time wallowing in the spotlight of international attention. The variety’s origins are almost certainly Spanish, or rather Aragonese, and it is in Spain where, as Garnacha, it arguably offers an even wider range of flavours and styles than it does in France.”
Jancis Robinson

“We here at Snooth think Grenache is bound to be the next big thing.
It’s generally fruity and soft, and fun to drink.”
Snooth POST 6-11-14

“Now the next big thing could be Grenache”
James Laube

“Now Grenache may be due for a turn in the spotlight”
Eric Asimov, *New York Times*

“Ask a group of sommeliers and wine nerds and I promise you, Grenache will be mentioned a handful of times”
Jon Troutman, *Wine Library*

“For me, Grenache has been a bit like the proverbial girl next door.
Has taken yrs. to work out how beautiful she is.”
**Wine Guru and Rhone Ranger Randall Grahm
of Bonny Doon Vineyards in California POST 6-24-14**



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“With strawberry red fruits, beguiling tannins and spicy aromatics, Grenache wines are seductively enchanting and wonderfully engaging. The perfect wine for a day in, a day out; a night in, a night out.”

Dean Hewitson of Hewitson wines in Australia

“Grenache is fascinating in its ability to adapt to where and how it’s grown, and to really reflect a sense of place. It’s often used to enhance top blends, like in Chateauneuf du Pape, and it is the basis for most rose’, YET is capable on its own of producing great wines that age beautifully. It’s developing a real cult-following”.

Nicole Rolet

“The quality and diversity of the wines made from all three Grenache grapes demonstrate how amazing and versatile the grape is... in all varieties all over the world.”

Andy Abramson POST 7-02-14

“Who dared to bet on Garnacha 25 years ago? Nobody did. Happily enough, nowadays, Garnacha is being rediscovered. (...) Fortunately, a Garnacha wine-region as Aragon has shaken off the tag of rough, tannic wines displaying proudly the grape’s name on some labels, already a common practice in California wines.”

José Peñín, Spanish wine guru

“It’s all about the red fruit – ripe, juicy, slightly sweet, fresh red fruit. Grenache noir (to the French), aka garnacha tinta (Spain), can be soft and easy-going or relatively grippy and tannic, with white pepper, vanilla, even a hint of thyme, but you can always count on lively red berries at its heart: strawberries, cherries, raspberries and red plums. - this grape deserves more attention.”

Susy Atkins, New York Times

Garnacha is “ ‘Captain Kirk’ to Pinot Noir’s ‘Spock’, Cabernet’s ‘Rex Harrison’, and Merlot’s ‘Dolly Parton’. Smooth, perhaps a touch glib, but also confident and dashing — and not without the occasional show of temper.”

Bill St. John (citing Jon Bonne), The Denver Post



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“When done well, single varietal Grenache offers a rich core of fruit with good acidity and balance and just the right amount of tannins to match well with many different dishes without overpowering them. Grenache-based wines are among the most versatile wines for pairing with food.”

Mike Potashnik and Don Winkler, i-winereview.com

“Grenache, the next Pinot Noir? Let’s face it, the people want what the people want, and we in the industry expend an awful lot of effort convincing them that a specific wine/region/brand is what they want. Well guess what.

What they want is Grenache, fruity, almost candied, easy drinking, exuberant Grenache. Grenache really has everything it needs to be the next Rockstar wine, what will it take to push it over that edge?”

Gregory Dal Piaz, Snooth

“Red Grenache is the quintessential Mediterranean grape variety”

Caroline Henry, Vinogusto Blog