

the wine trust

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Background

Winery: Kings Carey

Country: US

Region: California – Santa Rita Hills

Description: James Sparks has become a star of the California wine scene through his award-winning work at Liquid Farm. Kings Carey is Sparks' proprietary Santa Barbara County label crafting small-production wines in a minimalist, "keep it simple" style. Founded only in 2017, the aim is to produce "untypical wines of 'typicity'...[which are] clean expressions of the fruit at hand."

Wine Notes – 2017 Kings Carey Sta Rita Hills Grenache

James Sparks has enjoyed a rapid rise from tasting-room hand to becoming one of California's most noted young winemakers. Raised in a Mormon household in Idaho, Sparks moved to Santa Barbara in 2009 and in 2013 became the winemaker for Liquid Farm, the third-wave Chardonnay and Pinot darling. Sparks launched Kings Carey in 2017 with a focus on single-varietal, single vineyard bottlings. The Sta Rita Hills AVA is known for foggy mornings, warm days and sizeable diurnal temperature differences. This ideal grape-growing climate combines with ripe fruit from the organic Spear Vineyard and Sparks' winemaking skill to create this light and lively Grenache.



93 Points – extremely light in the glass, this bottling...is very aromatic on the nose, with strawberry, earthy chaparral and rooibos tea aromas...light and tense in texture on the sip, but the flavors of dried thyme, red plum and white pepper are fresh, lively and delicious.

Technical Specifications

Varietal Composition:	100% Grenache
Vineyard Region:	Sta Rita Hills Spear Vineyards
Vine Age / Yields:	10 years old on average
Production Volume:	250 cs total
Vineyard Characteristics:	Gravelly loam, colluvial soil, diatomaceous earth, east/south facing
Wine-Making / Vinification:	Organically-farmed vineyard, native yeasts, early-morning hand-harvested, destemmed 3-week fermentation in 1.5 ton stainless steel fermenter, 18 months lees contact / ageing in neutral French oak, minimal filtration
Alcohol / Volume:	13.5%
Residual Sugar:	0 g/L
Acidity:	5.4 g/L